

Bulls Head

By Chef Patron Mark Aisthorpe

Chefs Choice of Canape

-

Bread

Our Sourdough & Butter

Starters

Parfait *(Can Be Gf/V)*

Shallot Marmalade - Brioche

Chalk Stream Trout *(Can Be Gf) +£6 supplement*

Cornish Lobster - Heritage Carrot - Minus 8 IPA - Vadouvan - Cumin

Ham & Egg 2.0

Brioche - Hendersons - Smoked Bacon

Jerusalem Artichoke *(v)*

Truffle - Hazelnut - Tahoon- 24 Month Montgomery

Mains

40 Day Dry Aged Derbyshire Sirloin *(Served Pink) (Can Be Gf)*

Yorkshire Pudding, Roast Potatoes, Traditional Gravy

Roast Cornfed Chicken *(Can Be Gf)*

Yorkshire Pudding, Roast Potatoes, Traditional Gravy

Roast of The Day *(Can Be Gf)*

Yorkshire Pudding, Roast Potatoes, Traditional Gravy

Pithivier

Tunworth - Cauliflower - Celeriac - Carrot - Pommery Mustard

All of these are served with Glazed Carrot, Seasonal Vegetables & Creamy Mash

All Sunday Lunches available with Gluten Free Yorkshire Pudding & Gravy

Butter Roast Cauliflower Cheese £6

Add Truffle +£10

Desserts

Chocolate

Valrhona Caramelia 36% - Ale Cake - Malt - Salted Caramel - Hazelnut

Rhubarb Parfait

Stem Ginger - Valrhona Ivoire - Gingerbread - Astina *(Can Be Gf)*

Sticky Toffee Pudding

Salted Caramel - Vanilla Ice Cream

Cheese *+£8*

British Farmhouse Cheese, Homemade Biscuits & Accompaniments

Coffee & Petit Four *+£8*

Chefs Choice Of Petit Fours

2 Course 38

3 Course 45

(Please Note - whilst we can cater for most dietary requirements we currently do not cater for vegan)

Childs Portions are available at half portion.

