

# Bulls Head

By Chef Patron Mark Aisthorpe

## Chefs Choice of Canape

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### Bread

Our Sourdough & Butter

### Starters

#### **Parfait** *(Can Be Gf/V)*

Shallot Marmalade - Brioche

#### **Cornish Crab** +£6

Isle of Wight Tomato - Cucumber - Tabasco

#### **Ham & Egg 2.0**

Hendersons - Brioche - Smoked Bacon

#### **Cornish Cod**

Champagne - Capers - Gherkin - Potato - Wild Garlic

### 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 Moss Valley Pork** *(Can Be Gf)*

Yorkshire Pudding, Roast Potatoes, Traditional Gravy

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

#### **Strawberry Tart**

Timut Pepper - Buckwheat - Vanilla *(GF)*

#### **Sticky Toffee Pudding**

Salted Caramel Sauce - Vanilla Ice Cream

#### **Cheese** +£8

British Farmhouse Cheese, Homemade Biscuits & Accompaniments

#### **Coffee & Petit Four** +£8

Chefs Choice Of Petit Fours

2 Course 40

3 Course 48

Childs Portions are available at half portion.

**MICHELIN**  
2026

