

THE BULL'S HEAD

APERITIF

Pinot Noir Negroni - £10 / Louis Brochet Champagne - £12 / Sparkling Beaujolais - £9 / Old Fashioned - £9

SNACKS

Gordal Olives - £4

Angel Bakery Sourdough and Cultured Butter - £4.5

Home Cured Charcuterie with Pickled Fennel - £11

Rarebit Croquettes - £8

STARTERS

Home Smoked Trout, Pickled Beetroot, Rye Crackers and Horseradish Creme Fraiche - £10

Beef Shin and Trotter Crumpet - £10

Ham Hock Terrine, Pea and Parsley Salad with Fried Capers - £8

Grilled Asparagus and Leeks, Goat's Curd and Pangrattato - £12

MAINS

Shoulder of Hogget Suet Crust Pie with Purple Sprouting Broccoli - £20

Smoked Beef and Pork Sausage, Alubia Beans, Kraut and Mustard - £18

Whole Roast Cornish Plaice, Mustard Greens, Almonds and Brown Shrimp Butter - £28

Roast Crown Prince Squash, Tahini Yoghurt, Toasted Seeds, Sage and Pickled Mushrooms - £18

58 DAY DRY-AGED ANGUS X SHORTHORN STEAKS

All served with Tarragon Butter, Salt Baked Onion and Allotment Leaves

Fillet - £40

Wing Rib - £75 (serves two)

Chateaubriand - £90 (serves two)

ON THE SIDE

Beef Dripping Chips with Garlic Aioli - £4.5

Smoked Pink Fir Potatoes with Buttermilk Dressing - £6

Allotment Greens, Fried Shallots and Anchovy Butter - £6

PLEASE LET US KNOW ABOUT ANY DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL, PLEASE LET US KNOW IF YOU WISH TO AMEND OR REMOVE.