

THE BULL'S HEAD

APERITIFS

Pinot Noir Negroni - £10 / Champagne - £12 / Bloody Mary - £9 / Sparkling Beaujolais - £9

SNACKS

Gordal Olives - £4

Angel Bakery Sourdough and Cultured Butter - £4.5

Home Cured Charcuterie with Sauerkraut - £11

TWO COURSES - £30 / THREE COURSES - £36

STARTERS

Cider Cured Trout, Pickled Beetroot, Rye Crackers

Ham Hock, Pickled Pears, Pea Shoots and Toasted Crout

Grilled Leek and Beetroot, Goat's Curd and Pangrattato

MAINS

Salt Beef, Horseradish Dumpling and Braised Carrots

Wood Fired Hogget Leg, Salsa Verde and Grilled Asparagus

Roast Crown Prince Squash, Tahini Yoghurt, Pickled Mushrooms and Toasted Seeds

SHARING SIDES (SERVED TO THE TABLE WITH YOUR MAIN)

Beef Fat Roast Potatoes

Pickled Red Cabbage

Allotment Greens

DESSERTS

Blood Orange Jelly and Milk Ice Cream

Forced Rhubarb and Bayleaf Custard Pavlova

Baron Bigod, Poppy Seed Crackers and Date Jam

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.