



WEEKEND MENU

WILD BY NATURE

SET UP DAY AT LOWER HOUSE FARM

When you arrive in the Black Mountains we want to make sure that you and your guests are well fed for your entire stay. We have some catering options for setup day so that you can focus on adding the finishing touches.

Drovers Lunch

£18.00

Homemade Sausage Roll, Westcombe Cheddar, Pickles, Radish Salad, Rhubarb Chutney, Angel Bakery Sourdough and Cultured Butter

Per Person
Min 8 People

Vegetarian Drovers Lunch: Ragstone Goats Cheese, Westcombe Cheddar, Pickles, Radish Salad, Rhubarb Chutney, Angel Bakery Sourdough and Cultured Butter

Both served with a selection of teas and freshly ground coffee

Setup Day Tea Break

£10.00

Selection of Angel Bakery pastries and homemade cookies along with a selection of teas and freshly ground coffee

Per Person
Min 8 People

Bottle of Prosecco

£20.00

Served on ice with glasses

Per Bottle

*Please note that the above is a sample menu and some items may slightly vary depending on seasonal availability.

WILD BY NATURE

THE BULL'S HEAD

The Bull's Head is our traditional drovers inn set at the foot of the Black Hill on the border of England and Wales. We serve seasonal food in a relaxed and welcoming setting, the perfect place to start your celebrations or end your wedding weekend with a meal for friends and family in the Black Mountains.

We focus on good pub food with a straightforward wine list, spirits and fine beer selection. There is a cosy bar area to gather for drinks, a separate restaurant with an open fire and a garden overlooking the Golden Valley.

The Bull's Head is the perfect place for a Friday night pre-wedding dinner or a big Sunday Lunch for your group to relax and finish off the weekend and we have a few different options depending on the size of your party.

OUR SPACES

The Private Dining room (adjacent to bar, separate access)

The Private Dining Room can cater for a minimum group size of 14 and maximum of 24 guests.

You will have the area to yourselves for the entire lunch or dinner, up to a maximum of 4 hours.

The Outdoor area (Oak Frame)

The Outdoor area can cater to a minimum of 14 and maximum of 24 guests.

**Subject to seasonal weather conditions, if the weather is not suitable can move into the PDR.*

You will have the area to yourselves for the entire lunch or dinner, up to a maximum of 4 hours, as well as a designated member of our team to look after you and ensure all your needs are met.

OUR MENUS

Our menus change with the seasons and consist primarily of meat and produce from our regenerative farm in Longtown, which is ten minutes up the road from the pub.

Our aim is to control as much of the process from farm to plate as possible and we are extremely fortunate to have our on-farm butchery, where we dry age our meat and produce our range of home cured charcuterie. This nose-to-tail approach means that no part of the animal is wasted.

Anything we can't grow or rear ourselves is sourced from our local network of small producers.

Still Water, Hard Lines Filter Coffee and Nudie Teas are included in the price of the menu.

Prices are inclusive of VAT. We will take a deposit of 30% upon confirmation of booking.

A discretionary service charge of 10% will be added to your bill.

WILD BY NATURE

Summer 2024 Set Menu, £50pp (inc. VAT)

SHARING SNACKS

Gordal Olives

Angel Bakery Sourdough and Cultured Butter

Wild By Nature Home Cured Charcuterie

Rarebit Croquettes

MAIN COURSE - *Choose Two Main Courses to Share with Your Guests*

WoodFired Leg of Hogget, Salt Baked Onions

Baked 'En Papillote' Hake, Cider and Pembrokeshire Mussels

Smoked Beef and Pork Sausage, Alubia Beans

Summer Herb Gnocchi, Mint and Sheep's Curd

Smoked Tomato and Burrata Panzanella

Beetroot and Shallot Tarte Tatin, Toasted Hazelnuts

Braised Cuttlefish, Smoked Tomatoes, Butterbeans and Aioli

Marinated and Smoked Treacle Beef Chuck, Watercress and Pickled Shallots

Woodfired Pork Collar, White Beans and Fennel

Planked Trout with Summer Herbs, Horseradish Creme Fraiche

SAUCES - *Choose Two Sauces to go with your main Course Choices*

Green Sauce / Rhubarb Ketchup / Tarragon Butter / Creme Fraiche / Dijon Mustard / Caper Sauce

SHARING SIDES - *Choose Three Sides to go with your Main Courses*

Grilled Courgettes, Spenwood and Hazelnuts

Allotment Leaves, Cucumbers and Radishes, Salad Cream

Buttered Garden Chard

Homemade Sauerkraut

Smoked Peas, Mint and Sheep's Curd

Smoked Tomato and Burrata Panzanella

Beef Dripping Chips, Aioli

Pink Fir Potato Salad, Buttermilk Dressing

PUDDINGS - *Choose Two Puddings to Share with Your Guests*

Valrhona Chocolate and Hazelnut Praline Mousse

Strawberry and Honeycomb Trifle

Pavlova with Cherries and Whipped Meadow Sweet Ice Cream

WILD BY NATURE

Orange and Polenta Cake, Creme France (GF)

Roasted Hay Ice Cream, Plums and Brown Butter Biscuits Doughnuts with Pineapple Weed Custard

CHEESE - £15 Per Plate, one plate serves 4-6 guests

Served with Sourdough Crackers, Pickles and Preserved Quince

Westcombe Cheddar ~ English Cheddar

Ducketts Caerphilly- English Caerphilly

Colston Basset ~ English Blue Cheese

St. Judes ~ Soft Cow's Cheese

Tunworth ~ English Camembert Style Cheese Ragstone ~ Herefordshire Goats Cheese

Finn ~ Local Creamy Cows milk Cheese

Added Extras

Selection of Starters +10 pp

Whole Turbot Over the Coals + £15 per person

Grilled Pembrokeshire Lobster, Car Y Mor Seaweed Butter + £15 per person

LIMITED SEASONAL CUTS AVAILABLE FROM LOWER HOUSE FARM

Whole Sirloin of Beef from the fire, Tarragon Butter + £10 per person

Whole Fore Rib of Beef from the fire, Tarragon Butter + £10 per person

CANCELLATION POLICY

If your reservation is cancelled at least two weeks in advance of your booking date, we will refund 100% of your security deposit.

If your reservation is cancelled with less than two weeks until your booking date, we will retain your security deposit.

If your reservation is cancelled within 24 hours of your booking date and time we will charge you the full amount of your agreed quotation (i.e. if your booking is for 14 people the amount would be 14 x £Menu price).

WILD BY NATURE

ACCOMMODATION MEAT BOXES

Our native breed meats come straight from our own farm in the Black Mountains.

Boxes will be ready for you to collect on your set-up day or, if you are staying at Old Great Marlborough, will be waiting for you on arrival!

BREAKFAST BOX

Our breakfast box is the perfect accompaniment to your morning fry-up.

Breakfast Box

£19.00

Natural Pork Sausages (800g - approx 12 sausages)

Serves 6 People

Smoked Bacon (400g - approx 12 slices)

BBQ BOX

Our BBQ boxes are the perfect way to gather and enjoy a delicious meal with your family and friends during your stay.

BBQ Box

£34.40

Pork Sausages (400g - approx 6)

Serves 6 People

Beef Oaxacan Sausages (400g - approx 6)

Beef Burgers (900g - 6 patties)

Wildcard (600g - i.e. hogget chops/skirt steak/butterflied hogget leg*)

Please note that your meat will arrive frozen. When it arrives put it straight into your freezer and consume before the best before date on the pack. Once thawed, consume within three days. Read why we freeze our meat [here](#)!

Local Sustainable Charcoal

£5.00

A Bag

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