

THE BULL'S HEAD

APERITIF

Negroni - £11 / Louis Brochet Champagne - £14 / Old Fashioned £11

SNACKS

Gordal Olives £4

Angel Bakery Sourdough and Cultured Butter £4.5

Wild By Nature Home Cured Charcuterie £11

Menai Oysters, Car-Y-Mor Seaweed Mignonette £3 each

Rarebit Croquettes £8

STARTERS

Long Lane Hereford Frier, Garlic Scapes and Chickpeas £9

Ham Hock Terrine, Lovage and Parsley Salad, Toasted Sourdough £12

Pembrokeshire Crab Crumpet, Pickled Cucumber, Devilled Ketchup £15

Whipped Cod's Roe, Burford Brown Egg, Kettle Chips £12

Lower House Farm 18 Month Aged Prosciutto, Long Lane Ricotta £18

MAINS

Smoked Pork, Sauerkraut, Alubia Beans and Charcuterie Sauce £24

Salt Beef, Asparagus, Leeks and Jersey Royals and Wild Garlic Green Sauce £24

Whole Roast Cornish Plaice, Car-y-Mor Mussels and Brown Butter, Mustard Greens £30

Potato Gnocchi with Summer Herbs, Smoked Tomatoes, Marjoram and Goat's Curd £22

HOME REARED STEAKS:

Shorthorn Flank, 30 Day Dry Aged (8oz) £26

Shorthorn Wing Rib for Two to Share, 70 Day Dry Aged (26oz) £80

All served with Cafe de Paris Butter, Salt Baked Onion and Allotment Leaves

ON THE SIDE

Beef Dripping Chips, Aioli £5

Jersey Royals, Peas and Mint £6

Roasted Hispi Cabbage, Buttermilk Dressing £6

Moore Park Spring Leaves, Mustard Dressing £5

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.