THE BULL'S HEAD

APERITIF

Pinot Noir Negroni - £10 / Rhubarb and Rose Bellini - £8 / Louis Brochet Champagne - £12 / Sparkling Beaujolais - £9

SNACKS

Gordal Olives - £4

Angel Bakery Sourdough and Cultured Butter - £4.5

Home Cured Charcuterie with Pickled Fennel - £11

Rarebit Croquettes - £8

STARTERS

Beetroot Soup with Goat's Curd - £8

Smoked Leeks, Ravigote Sauce, Crispy Leeks and a Burford Brown - £10

Fried Lamb Belly, Celeriac and Anchovy Salad - £8

Whipped Cod's Roe with Kettle Crisps and Chicory - £11

MAINS

Hogget, Kidney and Stout Pie with Mustard Greens and Caramelised Shallots - £19

Bollito Misto, White Beans, Salsa Verde and Winter Leaves - £20

Cornish Skate, Salsify and Brown Shrimp Butter - £24

Crown Prince and Spinach Pie, Cavolo Nero and Blue Cheese Sauce - £18

86 Day Dry Aged Sirloin, Peppercorn Sauce, Salt Baked Onions and Watercress Salad - £28

76 Day Dry Aged Wing Rib, Peppercorn Sauce, Salt Baked Onions and Watercress Salad - £75, Serves Two

ON THE SIDE

Beef Dripping Chips with Garlic Aioli - £4.5

Potato Terrine and Tarragon Mayonnaise - £6

Smoked Carrots with Garlic Cream Fraiche and Caraway Pangrattato - £6