

WILD BY NATURE
BULLS HEAD – EVENT MENUS

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.

Lower House Farm

For larger groups of 40 guests and up to 120, please contact us for further details about the possibility of hosting your event in our restored oak framed barn on our farm.

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 and Sparkling 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.

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).

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SUMMER FEASTING MENU 2025/6 MENU, £60 (inc. VAT) per person.

APERITIF

Negroni £11 / Louis Brochet Champagne - £14 / Seasonal Bellini £12

SHARING SNACKS

Gordal Olives

Angel Bakery Sourdough and Cultured Butter

Wild By Nature Home Cured Charcuterie

Welsh Rarebit Croquettes

A Selection of House Pickles and Ferments

MAIN COURSE - Choose Two Main Crosses to Share

Wood Fired Leg of Hogget, Confit Garlic and Garden Herb Dressing

Roasted Hake, Cider and Pembrokeshire Mussels

Spiced Hogget Sausage, Chickpeas and Charred Pepper Salsa

Beetroot and Shallot Tart Tatin, Dorstone and Toasted Hazelnuts

Braised Cuttlefish, Butterbeans and Aioli

Smoked Beef Chuck, Watercress, Pickled Shallots and Wild Horseradish Creme Fraiche

Wood fired Pork Collar, White Beans, Fennel and Green Sauce

Planked Trout with Summer Herbs, Horseradish Creme Fraiche

Summer Herb Gnocchi, Mint, Sheep's Curd and Smoked Tomatoes

Roasted Aubergine and Peppers with Caper and Anchovy Dressing

Whole Turbot Over the Coals + £15

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

40 Day Dry Aged Wing Rib, Salt Baked Onions, Peppercorn and Bone marrow Sauce +£15 per person

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SHARING SIDES -Choose Three Sides to go with your maincourse

Grilled Courgettes, Spenwood and Hazelnuts

Allotment Leaves, Cucumbers and Radishes, Salad Cream

Buttered Allotment Greens

Green Beans, Wild Garlic Butter

Charred Leeks, Ravigote Sauce

Tomato and Burrata Panzanella

Oglesfield Mashed Potato

Beef Dripping Chips, Aioli

Pink Fir Potato Salad, Buttermilk Dressing

PUDDINGS - Choose Two Puddings to Share

Valrhona Chocolate Mousse, Hazelnut Praline

Seasonal Fruit, Sherry and Honeycombe Trifle

Seasonal Berry Pavlova with Brown Sugar Meringue

Lemon Posset with Sugared Pistachio

Roasted Hay Ice Cream, Plums and Brown Butter Biscuits

Muscavado and Madeira Tart with Macerated Strawberries

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

A Selection of our favourite British Cheeses Served with Sourdough Crackers, Pickles and Preserved Quince

AUTUMN/WINTER FEASTING MENU 2025/6, £60 (inc. VAT) per person.

APERITIFS

Mulled Cider £9 / Louis Brochet Champagne £14 / Seasonal Bellini £12

SHARING SNACKS

Gordal Olives

Angel Bakery Sourdough and Cultured Butter

Wild By Nature Home Cured Charcuterie

Welsh Rarebit Croquettes

A Selection of House Pickles and Ferments

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

Braised Shoulder of Hogget, Confit Garlic and Garden Herb Dressing

Native Breed Porchetta with White Beans & Rosemary

Choucroute Garnie ~ Smoked Garlic Sausage, Salted Pork and Sauerkraut

Beef Shin, Stout and Trotter Pie

Smoked Haddock, Pembrokeshire Mussel and Leek Pie

Hot Smoked Trout, Watercress Sauce

Tarragon Gnocchi Gratin, Crown Prince Squash, Old Winchester and Walnuts

Beetroot and Shallot Tart Tatin, Dorstone and Toasted Hazelnuts

Salt Baked Celeriac, Ashcombe and Wild Mushroom Pie, Porcini

Whole Baked Turbot with Vin Jaune and Fennel (+ £15)

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

40 Day Dry Aged Wing Rib, Salt Baked Onions, Peppercorn and Bone marrow Sauce +£15 per person

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

Charred Cabbage, Buttermilk Dressing

Celeriac Dauphinoise

Radicchio, Pickled Pear and Walnut Salad

Braised Fennel with Parmesan and Chilli

Seasonal Allotment Greens

Braised Red Cabbage with Pear

Beef Dripping Roast Potatoes

Oglesfield Mashed Potato

Beef Dripping Chips, Aioli

PUDDINGS - Choose Two Puddings to Share

Chocolate Nemesis Cake, Cherries and Creme Fraiche

Apple and Cinnamon Tart Tatin, Vanilla Ice Cream

Steamed Quince Pudding, Roasted Hay Custard

Neapolitan Style Rum Baba with Boozy Prunes and Vanilla Cream

Upside down Citrus Cake, Creme Fraiche

Pear and Sherry Trifle

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

A Selection of our favourite British Cheeses Served with Sourdough Crackers, Pickles and Preserved Quince