THE BULL'S HEAD

APERITIF

Pinot Noir Negroni - £10 / Rhubarb and Rose Bellini - £8 / Bloody Mary - £9 / 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

TWO COURSES - £30 / THREE COURSES - £36

STARTERS

Beetroot Soup with Goat's Curd Potted Skate and Brown Shrimp on Grilled Sourdough Fried Hogget Belly, Celeriac and Anchovy Salad

MAINS

Pot Roast Beef Chuck, Braised Shallots, Pancetta and Watercress Wood-fired Hogget Leg, Salsa Verde and Winter Greens Roast Crown Prince and Spinach Pie and Mushroom Ketchup

SHARING SIDES (SERVED TO THE TABLE WITH YOUR MAIN)

Potato Terrine Pickled Red Cabbage Smoked Carrots

DESSERTS

Rhubarb Jelly, Hay Ice Cream and Almond Granola Valrhona Chocolate Mousse, Blood Orange and Praline Baron Bigod, Poppy Seed Crackers and Fig Jam Ice Cream (Prune and Armagnac, Rhubarb and Ginger Beer Sorbet, Milk or Roasted Hay)