

WILD BY NATURE

The Bull's Head

Event Menu

The Bull's Head is the perfect location for those looking at planning a unique private event. We have the capacity to host groups of up to 24 in our private dining room, as well as the option for exclusive hire.

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.

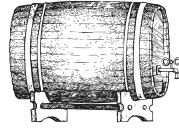
Prices are inclusive of VAT. We will take a deposit of 30% upon confirmation of booking. A discretionary service charge of 10% will be added to your bill.

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 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

Wood Fired 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

Wood fired 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

P U D D I N G S - 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

Orange and Polenta Cake, Creme France (GF)

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

C H E E S E - £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**

To discuss your Private Dining Experience, please contact us, at:

bookings@wildbynaturellp.com