

THE BULL'S HEAD

APERITIF

House-Infused Elderflower Gin & Tonic £9 | Rhubarb Bellini £9
Ginger & Apple Aperitif (0% alcohol) £8 | Louis Brochet Champagne £14

Pickles and Ferments £5

Wild By Nature Home Cured Charcuterie £12

Welsh Rarebit Croquettes £4.5

Gordal Olives £4.5

Angel Bakery Sourdough and Cultured Butter £5

New Season Radishes with Aioli £6

Cider Cured Trout, Horseradish Cream, Pickled Kohlrabi and Dill £16

Ember Baked Beetroot with Sheep's Curd, Blood Orange, Almond and Chilli Dressing £12

Crispy Pigs Cheek with Gribèche and Bitter leaves £14

Marches Mushroom and Marsala Ragu with Creamed Polenta, Wild Garlic and Parmesan £19

Beer Pastrami and Farmhouse Cheddar Reuben £16

Bavette steak with Bordelaise Sauce and Buttered Greens £20

Beef Dripping Chips with Confit Garlic Aioli £6

Treacle Tart With Chantilly Cream and Blood Orange £8

New Season Rhubarb with Creme Diplomat and Sweet Wine £8

Hay Ice Cream Affogato £7

All of our home reared Beef and Hogget are Organic and Pasture for Life Certified. Please let us know if you have any dietary or allergen requirements before placing your order. A discretionary service charge of 10% will be added to your bill. Thank you.