



THE BULLS HEAD

DELUXE PRE-ORDER MENU

(Must be ordered with at least 48hrs notice)

10 OZ WAGYU RIBEYE STEAK £65.00

A Fantastic Chargrilled Steak with Sauce of your choice,
Portobello Mushroom & Thyme Infused Tomato, Roast Shallot
Triple Cooked Chips & a House Dressed Green Salad

(Wine Pairing - Carlomagno Primitivo £29.00)

Ripe plum & dried cherry, honeyed raisin sweetness & savoury spice, robust and full-bodied & so moreish

LOBSTER THERMIDOR £60.00

This French Classic will never let you down
A Whole Fresh Lobster in a Brandy Infused Creamy Velouté
Served with an Asparagus Salad & Truffle French Fries

(Wine Pairing - Veuve Clicquo Champagne £65.00)

Rich brioche and toasted almond aroma, vibrant citrus and apple flavours with a creamy mousse

36 OZ TOMAHAWK FOR TWO £65.00

The Perfect Sharing Platter with Choice of Sauces,
Portobello Mushroom & Thyme Infused Tomato, Onion Rings
Triple Cooked Chips & House Dressed Green Salad

(Wine Pairing - McPherson XV Pure Cabernet £30.00)

Dense cassis and blackcurrant flavours, firm tannins, hints of mint and graphite; long finish

SEAFOOD PLATTER FOR TWO £90.00

A Whole Lobster Grilled with Garlic & Herbs,
Smoked Salmon & Prawn Salad, Moules Mariniere,
Garlic, Chili & Herb King Prawns & Clams
Two Mini Bulls Head Fish Pies

Granary Bread with a Nut Brown Butter Board

(Wine Pairing - Perle de Valensole Rosé £33.00)

Refined Provence rose aromas, crisp red berries, citrus zest and a savoury finish with elegance

CHATEAUBRIAND FOR TWO £80.00

Our Finest Cut of Black Angus Fillet Steak
Garlic, Thyme & Butter Basted to Medium Rare Perfection
Served with Portobello Mushrooms, Tomato & Onion Rings
Triple Cooked Chips & House Dressed Green Salad

(Wine Pairing Châteauneuf-du-Pape £49.00)

An all-time classic, complex red & black fruits, garrigue herbs, pepper & soft tannins, bold & refined finish

