

WELCOME TO



THE BULLS HEAD

SPRING / SUMMER 2026

DINNER MENU

If you have any allergens or intolerances, please speak to a member of our team before ordering, some dishes can be adapted to suit your dietary requirements.

(V) is for Vegetarian, (VE) is for Vegan (V, VE) is for a Vegetarian Dish that can be made Vegan

PLEASE BE AWARE THAT A DISCRETIONARY SERVICE CHARGE OF 12%
WILL BE ADDED TO THE BILL OF ALL PARTIES OF 8 OR MORE GUESTS.
ALL TIPS / SERVICE CHARGES ARE SHARED EQUALLY BETWEEN ALL STAFF ON SHIFT.
NONE ARE TAKEN BY THE BUSINESS OWNERS.





THE BULLS HEAD

ARTISAN BREAD

SELECTION OF HAMBLETON BAKERY'S BREAD £2.50 (V)

Wonderful Sour Dough, Granary, French Stick & Olives to whet your appetite

STARTERS

ASPARAGUS HOLLANDAISE £9.00 (V, VE)

Grilled Asparagus, Baby Gem Lettuce & Hollandaise

CHILLED GAZPACHO & SERRANO HAM £11.00

with Bread & Olives, it's all there, Viva Espana!

LOBSTER & AVOCADO COCKTAIL £12.00

Marie Rose Dressing, Salad, Brown Bread & Butter

GRILLED SMOKEY PORK BELLY £10.00

Spiced Pineapple Chutney, enough said

MOULES MARINIERE WITH FRENCH STICK £10.50

Mussels, White Wine, Cream, Garlic & Parsley, Bon Appetite

BURRATA, HERITAGE TOMATO & BASIL (V) £9.50

Garlic Ciabatta, Olive Oil & Balsamico

THE BULLS HEAD BISTRO CLASSICS

FILLET BEEF STROGANOFF £21.00

Black Angus Beef in a Paprika Scented Mushroom & Crème Frais Sauce with Herb infused Brown Rice & a Great Side Salad with Dill Pickles

LOBSTER SPAGHETTI £21.50

Lobster, Smoked Salmon & Asparagus in a Creamy Bisque Sauce
Baby Gem, Tomato & Parmesan Salad

COD, CHIPS & MUSHY PEAS £19.00

Fresh Cod in Beer Batter, Mushy Peas, Triple Cooked Chips & if you think the freshly chopped Tartare Sauce is good, wait 'til you try our Great Curry Sauce to dip your Chips in

THE BULLS HEAD FISH PIE £18.50

We use Fresh Salmon, Cod, Smoked Haddock & Prawns, cooked to order in a Saffron Cream Sauce, topped with Mash & served with Sautéed Greens, Crusty Bread & Butter

GOATS CHEESE & RED PEPPER CROSTINI £16.00 (V, VE)

With Tomato Dressed Spaghetti & a Baby Gem, Tomato & Parmesan Salad

STEAK & EGGS WITH BULLS HEAD CHIPS £18.50

A 6 OZ Steak, a Brace of Eggs & Great Triple Cooked Chips
Green Salad & Smoked Tomato Ketchup

BANGERS, MASH & BEER BATTERED ONION RINGS £16.00

Our Butchers Fantastic Sausages, Freshly Cooked with Mash & Gravy

THE BULLS HEAD BLACK ANGUS STEAKS

30 DAY DRY AGED RIBEYE, "THE CONNOISSEUR'S STEAK"

Cut to order to suit your appetite
8 OZ - £30.00 / 10 OZ - £32.50 / 12 OZ - £35.00

30 DAY DRY AGED SIRLOIN STEAK

Just tell us how much you need
8 OZ - £29.00 / 10 OZ - £31.50 / 12 OZ - £34.00

DRY AGED BLACK ANGUS FILLET STEAK

When only the best will do
8 OZ - £36.00

CHATEAUBRIAND FOR TWO

Our Finest Cut of Black Angus Fillet Steak with two Steak Sauces
Garlic, Thyme & Butter Basted to Medium Rare Perfection
Served on a Platter with Onion Rings, Mushroom, Tomato & Green Salad
(Subject To Availability) 16 OZ - £72.00

ALL STEAKS ARE SERVED WITH TRIPLE COOKED HOUSE CHIPS, PORTOBELLO MUSHROOM, TOMATO, GREEN SALAD & CHOICE OF STEAK SAUCE

(Wine Pairing - Châteauneuf-du-Pape. Deep fruit & spice lift all steaks & rich sauces.)

STEAK SAUCES

GREEN PEPPERCORN / STILTON CREAM / SAUCE DIANNE
BEARNAISE / BONE MARROW & MARSALA JUS / CHIMICHURRI

THE BULLS HEAD A LA CARTE MAINS

SEARED TUNA NICOISE £21.00

Sushi Grade Tuna Steak Served Pink with a World-Famous Salad of
New Potatoes, Eggs, French Beans, Tomatoes, Olives, Baby Gem & Our House Dressing
Last Summer's most popular salad is back for another run
(Wine Pairing - Prosecco Amori. Crisp bubbles contrast with fresh rare tuna & elevate the dish)

VEAL MILANESE £24.00

Breaded Veal, Lemon Dressed Salad Leaves & Tarragon Mayonnaise
As well as a cone of Pierre Koffmann Fries, Elegantly Simple, we love it!
(Wine Pairing Cuvée du Roy Rosé – Gentle red fruit & structure match this Italian Classic)

A CLASSIC SALMON HOLLANDAISE £18.50

Poached Salmon Fillet with Asparagus, French Beans, Herb Dressed New Potatoes & Hollandaise
It's the Great Taste of Summer here at The Bulls Head
(Wine Pairing - Pinot Grigio Amori. Delicate & citrusy, complements salmon & hollandaise)

CORN FED CHICKEN BREAST £19.50

with Roast Artichokes & Courgettes, Truffle Mash & a Warm Tomato Dressing
(Wine Pairing - Perfect Cut Sauvignon Blanc. Herbaceous & bright, balancing Chicken & Truffle)

MOULES BELGIQUE £19.00

A Great Pile of Mussels in a White Wine, Garlic, Parsley & Cream
Served with Pierre Koffmann Fries, Mixed Salad & Crusty Bread & Butter
(Wine Pairing - Rupe Secca Grillo. Citrus & salinity work beautifully with cream-based seafood)

MUSHROOM STROGANOFF £16.50 (V, VE)

Sauteed Portobello Mushrooms in a Creamy Paprika Scented Mushroom Sauce
with Herb infused Brown Rice & a Great Side Salad with Sliced Gherkins
(Wine Pairing Cuvée du Roy Rosé – Gentle red fruit & structure match the great Vegetarian dish)



THE BULLS HEAD BURGERS

THE BIG KAHUNA BURGER DELUXE £25.00

A 6 OZ Wagyu Burger Topped with Chef Tom's Home Cured Pastrami, Swiss Cheese, Dill Pickle, Chilli Jam & our Famous Green Peppercorn Steak Sauce to Dunk it in
Served with Salt Chilli Fries, Onion Rings & Green Salad
(Beer Pairing - Blue Moon Wheat Ale)

THE GREAT WAGYU SMASH BURGER £20.00

This Foil Wrapped Burger is one of our best, two Griddle Smashed Wagyu Beef Patties, Cheese, Gherkins, Hot Sauce & Rocket Lettuce
House Triple Cooked Chips & Salad
(IPA Pairing - ask about Everards Ever-Changing Specials)

THE ONE & ONLY BULLS HEAD SURF & TURF BURGER £24.00

We take Wagyu Beef & Top it with Garlic Sauteed Lobster Meat & Parmesan, put it all in a Dill Glazed Brioche Bun to make the Classiest Burger in town
Pierre Koffmann French Fries & Salad
(Wine Pairing - Prosecco ITA Rosé. Sparkling Rosé adds elegance to Wagyu & the Garlic Lobster topping)

THE BULLS HEAD CLASSIC HAMBURGER £17.00

An Outstanding Dry Aged Beef Burger, please feel free to add cheese, we ain't charging
House Triple Cooked Chips & Salad
(Beer Pairing - Staropraman, Premium Lager from Prague)

THE ULTIMATE UMAMI BURGER £18.00

Dry Aged Beef Burger, Portobello Mushrooms, Smoked Monterey Jack Cheese & Truffle Mayonnaise,
House Triple Cooked Chips & Pesto Dressed Salad
(Beer Pairing - Bottled Titanic Plum Porter)

THE SMOKED BACON & MAPLE SYRUP CHEESEBURGER £18.00

Home Cured Bacon with Smoked Cheese, Dry Aged Beef Burger & Canadian Maple Syrup
House Triple Cooked Chips & Salad
(Beer Pairing - Goes Great with a Pint of Guinness)

PAN SEARED HALLOUMI BURGER £14.50 (V)

Pan Seared Halloumi with Herbs & Chilli Jam. Squeaky Cheese at its best
House Triple Cooked Chips & Salad
(Beer Pairing - Blue Moon a Full-Bodied Wheat Beer)

THE GREAT BULLS HEAD CHICKEN BURGER £17.50

A Freshly Home Minced 6 OZ Chicken Burger, Chef's Smokey Whiskey BBQ Sauce, with Smoked Cheese, Spring Onion, Celery & Apple Slaw
House Triple Cooked Chips & Salad
(Beer Pairing - Crisp & Refreshing Madri Spanish Lager)

THE BULLS HEAD SIDES

TRIPLE COOKED CHIPS £3.50 / FRENCH FRIES £3.50 / TRUFFLE & PARMESAN CHIPS £4.00
DIRTY CHIPS £6.50 / ONION RINGS £3.50 / SAUTÉED GREENS £4.00
GARLIC CIABATTA £4.50 / CAESAR SALAD £4.50 / MIXED SALAD £4.00 / GREEN SALAD £3.50

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THE BULLS HEAD KID'S MENU

No frozen food here, we don't do chicken nuggets & fish fingers, we love fresh food, cooked to order & lightly seasoned. Let's all eat together & be happy.
Now keep the bloody noise down, so you can hear the Chefs swearing at the Waitresses

THE 6 7 BURGER

A Great Burger with a touch of "Tommy K"
Salad on the side, French Fries & Cheese if you want it

BATTERED COD & CHIPS

Better than "The Chippie". Here we use Fresh Cod & serve it with Garden Peas, Mushy Peas or Salad. Just tell the big girl with the notebook

HALLOUMI BURGER (V)

Seared Halloumi in a Great Brioche Bun with Salad & Chips
You just can't believe how good this squeaky cheese is

STEAK FRITES

A Great Little Steak with a Mixed Salad & French Fries
You'll even get a Knob of Garlic Butter, Knob lol...

SPAGHETTI IN TOMATO SAUCE (VE)

Our famous Tomato Sauce with Great Spaghetti
Served with Garlic Ciabatta & Salad

BANGERS & MASH

Great Pork Sausages with Creamy Mash,
served with Garden Peas & Tomato Sauce

ALL KIDS MEALS ARE £6.70

Free Ice Cream if they finish it all their dinner.

THE BULLS HEAD DOGGY MENU

DOGGY DINNERS ARE £6.50 & SERVED IN THE BAR AREAS OR OUTSIDE

SAUSAGES & GRRRRRRAVY

Top Quality Sausages with Mash Potatoes & Veg, it's "The Dog's Bollocks"

COD & CHIPS WITH PEAS

Just like Mummy's got, Our Fresh Cod is the best a Dog can get

STEAK WITH CHIPS & GRAVY

Straight from the Chargrill, cooked to your Dog's liking

SCRAMBLED EGG ON TOAST WITH SMOKED SALMON

Often requested by the Frenchy, they think they're a bit special

MEAT & GRAVY PIE WITH VEGETABLES

Serious Nosh, for when Fido's put in the Hard Yards

MEALS ARE SERVED WITH FREE WATER



THE BULLS HEAD COCKTAILS

PORNSTAR MARTINI £8.50

A combination of Vanilla & Passionfruit, Accompanied by a Shot of Prosecco

NEGRONI £8.00

Equal parts Gin, Sweet Rosso & Bitter Campari come together to make the Chef's Favourite

ESPRESSO MARTINI £8.00

It's Rich, Indulgent, & Creamy with a Double Shot of Espresso

LONG ISLAND ICED TEA £8.50

Four White Spirits, Triple Sec, Lemon & Lime Crowned with a Splash of Cola

PINA COLADA £8.50

A Tropical Blend of Rich Coconut Cream, White Rum, & Tangy Pineapple

COSMO £7.50

Vodka, Cranberry, Orange Liquor & Citrus, It's a Good Time in a Glass

OLD FASHIONED £7.50

Traditional Whisky Cocktail with Bitters, Soda Water & Orange Garnish

THE BULLS HEAD COFFEE £3.60

CAPPUCCINO
FLAT WHITE
ESPRESSO
AMERICANO
MACCHIATO
LATTE

THE BULLS HEAD TEA £3.00

YORKSHIRE
EARL GREY
PEPPERMINT
GREEN TEA

THE BULLS HEAD LIQUEUR COFFEE £6.00

IRISH WHISKEY
FRENCH BRANDY



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 £80.00

A Whole Lobster Grilled with Garlic & Herbs,
Smoked Salmon & Prawn Salad, Moules Mariniere,
Garlic, Chili & Herb King Prawns
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 £75.00

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

