

THE BULLS HEAD INN



LUNCH OFFER

AVAILABLE MONDAY-FRIDAY, 12PM - 2.30PM
2 Courses for £24 | 3 Courses for £28

STARTERS

- BREAD & OLIVES (V, GFO) £5.95**
Bakewell Bakery bread, whipped butter, balsamic vinegar, extra virgin olive oil
- SOUP OF THE DAY (GFO) £5.95**
Toasted focaccia, whipped butter
- CONFIT DERBYSHIRE PORK BELLY (GFO) £7.50**
Fennel and apple slaw, soy caramel
- PRAWN COCKTAIL (GFO) £7.50**
Marie rose sauce, avocado, granary bread and butter
- CARAMELISED CAULIFLOWER ARANCINI (V) £7.50**
Basil pesto, parmesan, toasted seeds
- BAKED CAMEMBERT TO SHARE (V, GFO) £11.95**
Red onion marmalade, toasted bread

GRILL

Our steaks are served with slow-roasted tomato, portobello mushroom, hand-cut chips, onion rings and dressed lettuce (GFO). *Add peppercorn, wild mushroom or red wine sauce for £3.*

- 10oz RIB-EYE OF BEEF £30
8oz SIRLOIN £28.50
8oz RUMP £22.50
- PEPPER STEAK FRITES £17**
8oz Bavette steak, skin-on fries, peppercorn sauce
- BULL'S HEAD BEEF BURGER (GFO) £18**
Monterey Jack cheddar, smoked streaky bacon, burger sauce, beef tomato, gem lettuce, pickle, skin-on fries
- SOUTHERN FRIED CHICKEN BURGER £18**
Confit garlic and truffle mayonnaise, coleslaw, gem lettuce, skin-on fries
- AROMATIC GARDEN BURGER (VGO) £17**
Goat's cheese, rocket pesto, watercress, skin-on fries

MAINS

- I.P.A BEER BATTERED FISH & CHIPS £18**
Crushed peas, tartare sauce, charred lemon
- MARKET FISH OF THE DAY (GF) £19.95**
Sautéed new potatoes, ratatouille, tenderstem broccoli, salsa verde
- CUMBERLAND SAUSAGE £17.50**
Lincolnshire poacher mash, minted peas, red onion and Henderson's gravy
- HOMEMADE PIE OF THE DAY £18**
Creamy mashed potatoes, roast carrot purée, caramelised red onion, sautéed greens, pan gravy
- ROAST BUTTERNUT SQUASH & WHIPPED RICOTTA RISOTTO (V, GF) £17.00**
Sage pesto, toasted seeds, sage oil
- ROASTED CHICKEN BREAST (GF) £18**
Fondant potatoes, wild mushroom and pancetta fricassée, chicken sauce

DESSERTS

- STICKY GINGER PUDDING £7.50**
Salted toffee sauce, rum soaked raisins, clotted cream ice cream
- APPLE & BLACKBERRY CRUMBLE £7.50**
Brown sugar crumb, with vanilla ice cream or custard
- DARK CHOCOLATE & BANANA (GFO) £7.50**
Mascarpone, hazelnut, caramel
- AFFOGATO (GFO) £7.50**
Vanilla ice cream, double espresso
- WARM BAKEWELL PUDDING £7.50**
Original Recipe Bakewell Pudding, vanilla bean custard

SIDES

- SEASONAL VEGETABLES (GF, V) £4**
- TRUFFLE AND PARMESAN SKIN-ON FRIES (GFO) £5.95**
- HAND-CUT CHUNKY CHIPS (GFO, V) £4**
- I.P.A BATTERED ONION RINGS £4**

V – Vegetarian VO – Vegan VGO – Vegan option GF – Gluten-free GFO – Gluten-free option

ALLERGENS: We take food allergies and intolerances seriously. While we make every effort to prepare dishes free from specific allergens upon request, our food is prepared in a kitchen where all major allergens are present. As a result, we cannot guarantee that any dish is completely allergen-free. If you have a food allergy, intolerance or other dietary restriction, please inform a member of our team before placing your order.