



THE BULL'S HEAD

ASHFORD IN THE WATER

STARTERS.

Homemade soup of the day with warm bread and butter **6.5.**

Garlic king prawns & lime Mayo warm crusty bread **7.5.**

Pigeon breast, pickled wild mushroom, quail egg, blackberries & butternut squash **8.**

Pan seared scallops, celeriac purée, pancetta, peas and samphire **9.**

Toasted ciabatta, confit heritage tomato, ricotta & basil **7.(v)**

TO SHARE.

Honey and rosemary baked camembert loaf **9.**

MAINS.

Beef and Unicorn pie served with chips or mashed potato & seasonal vegetables **14.**

8oz Venison burger, spiced onion marmalade & melting Camembert in a toasted brioche bun with chips, coleslaw and onion rings **14.5.**

Beer battered cod & chips, garden or mushy peas & tartare sauce **14.**

Roasted rump of lamb, mashed potato, tender stem broccoli, celeriac purée, & minted onion rings **18.**

Goan prawn, mussel, spinach & mango curry, oven roasted haddock fillet, rice and a warm flat bread **17.**

Duck breast on a confit duck and bean cassoulet cavolo nero & sweet potato rosti **18.**

Pulled king oyster & wild mushroom ragu, spaghetti, rocket, Parmesan & truffle salad (V) **14.**

All our food is cooked fresh to order and at times this can lead to a delay.

For all dietary and allergy requirements please do not hesitate to ask.