

## À LA CARTE - EARLY SUMMER

Welcome to The Bulls Head Belper! Owner, Sian Mcpherson fell in love with hospitality at a young age, and has been in the industry 20 years. The Bulls Head is a culmination of her love, expertise, and a passion for creating exceptional dining experiences. All of our dishes are designed and made from scratch in our kitchen by our Head Chef, Kris. We pride ourselves on farm to fork dining, which combined with Kris's unparalleled passion for food captures the best of Derbyshire's local seasonal produce. We hope you enjoy The Bulls Head just as much as we did creating it for you!

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Nocellara Olives marinated in Garlic, Chilli & Lemon (VE) (GF)	4
Crispy Kale with Chili & rosemary salt (VE)	4

### STARTERS

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SOUP OF THE DAY	7.75
Freshly made Soup with 'The Loaf Bakery' Sourdough Bread (GFA) (VEA)	
TERIYAKI GLAZED SEA TROUT	9.75
Teriyaki Glazed Sea Trout with pickled Ginger, Chilli & Lime (GF)	
THORNBRIDGE JAIPUR BBQ BEEF SHORT RIB	10.5
Thornbridge Jaipur BBQ Beef Short Rib with charred Corn and spiced Summer Slaw	
HENDRICKS GIN CURED SCALLOPS	14
Hendricks Gin Cured Seared Scallops with fresh Fennel and a Gooseberry and Elderflower Vinaigrette (GF)	
HEIRLOOM TOMATO	9.75
Heirloom Tomato, Preserved Strawberry and Pulled Buffalo Mozzarella with a Yellow Pepper and Basil Gazpacho (GF) (VEA)	

### MAINS

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8oz 28 DAY DRY-AGED DERBYSHIRE SIRLOIN	29
Derbyshire Sirloin, Balsamic glazed Shallot, Crispy Shallot rings, Confit Vine Tomatoes & Beef dripping Chips (GFA)	
(Add Peppercorn & Brandy, Truffle Béarnaise or Tomatillo & Green Chili - 4)	
CATCH OF THE DAY	MP
Catch of the Day served with crushed New Potatoes, Squid Puttanesca, Anchovy Fritter & Black Olive crumb (GFA)	
PAN FRIED CHICKEN	23
Pan fried Chicken Breast with Chorizo Shakshuka, Crispy poached Hens Egg & Pickled Pimento	
BAKED RATATOUILLE & GOATS CHEESE TARTLET	20
Baked Ratatouille & Goats Cheese Tartlet, Summer Radish & baby leaves (VEA)	
HERITAGE TOMATO, TORCHED PEACH & LAMBS LETTUCE SALAD	17.75
Heritage Tomato, torched Peach & Lambs Lettuce Salad with Lemon & Cashew dressing (GFA) (VE)	
(Add Smoked Pancetta or Pulled Buffalo Mozzarella - 3)	
PAN ROASTED LAMB RUMP	26
Pan Roasted Lamb Rump with Summer Truffle & Potato Terrine, Spring Greens Cabbage & house smoked Pancetta (GFA)	

### SIDES

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BEEF DRIPPING CHIPS	5.5
MANGETOUT, FINE BEANS & SAVOY CABBAGE IN CONFIT GARLIC BUTTER	5.5
SUMMER TRUFFLE & PARMESAN FRIES	5.75