

# SUNDAY MENU - EARLY SUMMER

2 COURSES - £30 // 3 COURSES - £34

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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## SOUP OF THE DAY

Freshly made Soup with 'The Loaf Bakery' bread. (VEA) (GFA)

## HEIRLOOM TOMATO & PULLED BURRATA

Heirloom Tomato, Fermented Strawberry and Pulled Burrata with a Yellow Pepper & Basil Gazpacho. (VEA) (V) (GF)

## POTTED SMOKED MACKEREL

Potted Smoked Mackerel with Dill, Nasturtium & 'The Loaf Bakery' Sourdough Toast. (GFA)

## THORNBRIDGE JAIPUR BBQ BEEF SHORT RIB

Thornbridge Jaipur BBQ Beef Short rib with charred Corn & Spiced Summer Slaw. (£2 supplement)

## HENDRICKS GIN CURED SEARED SCALLOPS

Hendricks Gin Cured Seared Scallops with fresh Fennel & a Gooseberry & Elderflower vinegarett. (GF) (£4 supplement) *(Subject to availability)*

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## DERBYSHIRE FARM BEEF

Derbyshire Farm Beef, fresh Horseradish sauce (GFA)

## CHURCHILL FARM CHICKEN

Churchill Farm chicken supreme, confit garlic butter (GFA)

## ROAST LEG OF LAMB

Roast Leg of Lamb, Mint & Pomegranate sauce (GFA)

## OUR TRIO OF ROASTS

Churchill Farm Chicken supreme, Derbyshire Farm Beef & Roast leg of Lamb  
*(£9 supplement)*

## SMOKED HADDOCK EN CROUTE

Smoked Haddock En Crouete with smoked cheese sauce

*All Roasts are accompanied with beef fat roast potatoes, Derbyshire honey roasted carrots, summer greens, Yorkshire Pudding & red wine gravy.*

## BAKED RATATOUILLE AND GOAT CHEESE TARTLET

Baked Ratatouille & Goats Cheese Tartlet with Black Olive crumb and Summer Greens. (VEA) (V)

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SMOKED CAULIFLOWER CHEESE WITH CRISPY SHALLOTS (V)

5.5

LEMON, THYME & APRICOT STUFFING

5.5