



The Bull's Head

Dinner with Chapel Down

Friday 26th June, 7pm. £65 p/p

Chapel Down Brut Reserve

Chardonnay, Pinot Noir, Pinot Meunier & Pinot Blanc; crisp English sparkling with apple and brioche.

Comte, Prosciutto ham, sun blushed tomato and pesto (gf) 382 kcal

Chapel Down Chardonnay

100% Chardonnay; crisp and fresh with ripe apple and citrus.

Glazed goats cheese tart, heritage tomatoes, basil pesto, fine beans 415 kcal

Chapel Down Bacchus

100% Bacchus; zesty, aromatic English white with elderflower and grapefruit notes.

Vietnamese prawn and rice noodle salad, lime, chilli and ginger dressing 347 kcal

Chapel Down English Rose

English rosé blend; fresh summer berries with a crisp finish.

Smoked salmon fishcake, pickled fennel, asparagus velouté, keta caviar (gf) 331 kcal

Rosé Reserve

Chardonnay, Pinot Noir & Pinot Meunier; elegant sparkling rosé with strawberry and citrus.

Eton mess, strawberries, raspberry compote, vanilla cream, crushed meringue (v, gf) 429 kcal 8.95



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Bull's Head - www.bullshead-mottram.co.uk - 01625 828 111