



DINING MENU

STARTERS

Roast Autumn Gold pumpkin soup, calvados crème fraîche, garlic croutons, orange nutmeg crisp (v)
Three bird pressé, guinea fowl, partridge & smoked chicken, tarragon mayo, pickles & crisp bread
London Porter smoked salmon, pickled raspberries, cucumber & toasted sourdough
Wild mushrooms, fried duck egg, truffle, pecorino, walnut, Brussels sprouts (v)
Cornish crab, endive, textures of cucumber & beetroot

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy
Roasted Hampshire venison loin & cutlet, pearl barley risotto, celeriac & cocoa
Whole grilled south coast plaice, tomato & black olive fondue, crispy capers
Pan-roasted potato gnocchi, Heritage carrot, sage, grain mustard crème fraîche (v)
Braised shin of Scotch beef bourguignon, parsnip purée
Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

P U D D I N G S

Fuller's Black Cab Christmas pudding, brandy butter ice cream
Black forest chocolate dome, 80's whipped cream
Chocolate Swiss roll, Fuller's Espresso Stout cream & Fuller's vanilla ice cream
Vanilla aerated cheesecake, ginger & cinnamon crumb, star anise poached winter berries
Pear William tarte tatin, Fuller's cinnamon ice cream
Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

2 COURSE £ 2 4 . 9 5 p p 3 COURSE £ 2 9 . 9 5 p p

Ask about our vegan, gluten-free and dairy-free menus

If you require information regarding the presence of allergens in any of our food or drink, please ask your server. (v) Vegetarian (vg) Vegan
Discretionary service charge of 12.5% may be added, ask for details.

