



DINING MENU

STARTERS

Curried roasted romanesco soup, raita, shallot bhaji (v)
Goose leg croquette, chicken liver pâté, quince preserve & sourdough
London Porter smoked salmon, clementine & beetroot slaw, goat's curd
Pie Masters miniature steak & London Pride pie, carrot & star anise purée, meat juices

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy
Pie Masters game pie, roasted venison cutlet, braised Hampshire game,
Mrs Owton's bacon, roasted figs & red wine gravy
Torched cod, braised lentils, salsa verde
Squash, pinenut & spinach Wellington, tenderstem broccoli, blue cheese sauce (v)
Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

PUDDINGS

Fuller's Black Cab Christmas pudding, brandy butter ice cream
Chocolate opera, white chocolate ganache
Clementine trifle, brandy crème, toasted almond nuts
Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

2 COURSE £30.95pp 3 COURSE £36.95pp

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

