



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

