

DINING MENU



STARTERS

- Curried roasted romanesco soup, raita, shallot bhaji (v)
Madgett's Farm goose leg croquette, chicken liver pâté, quince preserve & sourdough
London Porter smoked salmon, clementine & beetroot slaw, goat's curd
Wild mushrooms, fried duck egg, truffle, pecorino, walnut, Brussels sprouts (v)
Dressed crab, langoustine, grapefruit salad, crème fraîche, herb pesto

MAINS

- Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy
Confit duck leg, celeriac dauphinoise, spiced red cabbage, mulled jus
Torched cod, braised lentils, salsa verde
Squash, pinenut & spinach Wellington, tenderstem broccoli, blue cheese sauce (v)
Ox cheek, tagliatelle, horseradish, Mrs Owton's smoked bacon carbonara ragout
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
Tarte au citron, pickled blackberries & Fuller's coconut ice cream
Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

2 course £21.95pp 3 course £25.95pp

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

