

# 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

## PUDDINGS

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 £28.95pp    3 course £34.95pp

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

