



Dining Menu

STARTERS

Caramelised parsnip soup, picked pear & tarragon (v)

Smoked duck, chicory, pomegranate & tangerine

London Porter smoked salmon, pickled beetroots, horseradish & sourdough

MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy

Braised shin of Scotch beef bourguignon, parsnip purée

Salmon & cod cobbler, tenderstem broccoli

Roasted vegetable lasagne, tomato & black olive fondue (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 cappuccino ganache

Black forest chocolate dome, 80's whipped cream

Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

2 course £23.95pp 3 course £27.95pp

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.