



# 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  
Artichoke velouté, roasted chestnuts & oil (v)  
Dressed crab, langoustine, grapefruit salad, crème fraîche, herb pesto  
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)  
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 £29.95pp    3 COURSE £35.95pp**

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

