



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 £27.95pp 3 course £33.95pp

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