



# 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



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.