



DINING MENU

STARTERS

Covington's sweet potato, coconut & squash soup, chilli, radish & spring onion salsa (v)

Guinea fowl pressé terrine, tarragon mayo, pickles & crisp bread

London Porter smoked salmon, labne, keta caviar, charred gherkin, samphire, nori

A selection of seasonal Heritage carrots, charred orange, ricotta, chicory,
hazelnut brittle, honey & orange glaze (v)

Scallop crudo, green apple, black truffle, jalapeño, lime

MAINS

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

Roasted Gressingham duck breast, tarka dhal & raita

Herb crusted south coast plaice, roasted new potatoes, tenderstem broccoli, béarnaise sauce

Potato gnocchi, sprouts, sage & chestnut butter (v)

Braised shin of Scotch beef bourguignon, parsnip purée

Served with duck fat roast potatoes and a selection of seasonal vegetables for the table

P U D D I N G S

Fuller's Black Cab Christmas pudding, brandy butter ice cream

Vanilla aerated cheesecake, ginger & cinnamon crumb, star anise poached winter berries

Chocolate Swiss roll, Fuller's Espresso Stout cream & Fuller's vanilla ice cream

Pear William tarte tatin, Fuller's cinnamon ice cream

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

2 COURSE £26.95 p p 3 COURSE £32.95 p p

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.

