

DINING MENU



STARTERS

- Jerusalem artichoke soup, roasted ceps, truffle & garlic sourdough toast (v)
Hampshire venison carpaccio, pear, almond nuts, pine embers
Hot London Porter smoked salmon, clementine & beetroot slaw, goat's curd & keta caviar
A selection of seasonal Heritage carrots, charred orange, ricotta, chicory,
hazelnut brittle, honey & orange glaze (v)
Cornish crab ravioli, sweetcorn bisque, caviar, herbs

MAINS

- Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy
Hampshire venison loin & cutlet, pearl barley risotto, celeriac & cocoa
Chestnut crusted Chalk Stream trout supreme, potato & Welsh leek cake,
charred leek & cranberry salsa
Wild mushroom pithivier, rocket, fig & Parmesan, truffle emulsion (v)
Maple glazed short rib of Chalcroft beef, mustard mash, Swiss chard, bourbon
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 & brittle
Pistachio nut aerated cheesecake, Oreo & vanilla crumb, cinnamon poached raspberries
Tarte au citron, pickled blackberries & Fuller's coconut ice cream
Fuller's Estate cheeseboard, Hophead aubergine chutney & water biscuits

3 course £39.95pp

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

