

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

PUDDINGS

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 £23.95pp 3 course £27.95pp

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

