



## 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 £22.95pp    3 course £26.95pp**

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