

# 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

2 course £27.95pp    3 course £33.95pp

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

