



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 £26.95pp 3 course £32.95pp

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