



SIT DOWN MENU

STARTERS

Curried sweet potato soup, coriander crème fraîche

Duck rillettes, spiced Cox apple chutney, Golden Pride sourdough

London Porter smoked salmon, Golden Pride sourdough, caper butter, fresh horseradish,
lemon roast beetroot, pickled shallots, quinoa, hazelnuts, apple balsamic (vg)

Cornish crab, endive, textures of cucumber & beetroot

INTERMEDIATE COURSE

Fuller's English raspberry & vanilla sorbet by Laverstoke Park

MAINS

British roast sirloin of beef, roast potatoes, Yorkshire pudding and all the trimmings

Blackened salmon, avocado, tomato & tarragon salad, buttered new potatoes

Chicken breast, sautéed potatoes, Mrs Owton's bacon, savoy cabbage, tarragon sauce

Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin flatbread (vg)

Whole grilled south coast plaice, tomato & black olive fondue, crispy capers

PUDDINGS

Coconut panna cotta, poached pineapple, passion fruit (vg)

Pear, plum, vanilla & almond crumble, crème anglaise

Paul's chocolate brownie, peanut brittle, salted caramel, Fuller's vanilla ice cream

Chocolate & hazelnut mousse, blackcurrant coulis

Fig & almond crème brûlée, almond biscuits

CHEESE BOARD

Black Bomber Snowdonia Cheddar, Blue Monday Yorkshire blue,

Waterloo Brie, quince jelly, cracker bread

2 courses £26.95 per person | 3 courses £29.95 per person

4 courses £34.95 per person | 5 courses £41.95 per person

@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan (df) dairy free (gf) gluten free.

