



Here at Fuller's, we are passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

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

Allergen Info



If you have an allergy, please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be prepared of ingredients which do contain allergens. (v) vegetarian (pb) plant-based in the presence