



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

Roast butternut squash & crispy sage soup
Duck liver pâté, caramelised onion
London Porter smoked salmon, dill & fennel salad
Charred tenderstem broccoli, roasted garlic, walnuts, buckwheat (pb)

INTERMEDIATE COURSE

Fuller's apple sorbet by Laverstoke Park

MAINS

Pan-fried salmon, leek & potato cake, dill cream sauce
Confit Romsey pork belly, Fuller's Hampshire black pudding rosti, spring onion purée, wilted spinach
Spelt risotto, sweet potato, salsify, molasses & herb salad (pb)
Chestnut, tomato & wild mushroom cottage pie, buttered kale (v)
Chicken breast, buttered new potatoes, spinach, wild mushrooms, white wine sauce

PUDDINGS

Roasted Cox apple, cinnamon & vanilla crumble (pb)
Clementine trifle, brandy cream, almond brittle
Vintage Ale sticky toffee pudding, Fuller's salted caramel ice cream
Lemon posset, homemade shortbread

CHEESE BOARD

Cheddar, Stilton & Brie, crackers, celery sticks, grapes, apples, quince jelly

2 courses £22.95 per person | 3 courses £26.95 per person
4 courses £29.95 per person | 5 courses £34.95 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