

STARTERS

Crispy Prawns & Calamari (gf)
Saffron and garlic aioli

Roast Chicken & Tarragon Terrine
Pickled mushrooms, toasted Golden Pride sourdough, tarragon aioli

Roasted Butternut Squash Soup (vg/gf)
Crispy sage

MAINS

Grilled Whole Seabass (gf)
Lentil and salsify vinaigrette

Wild Mushroom & Blue Monday Risotto (v/gf)

24oz Hampshire Ribeye-on-the-Bone to Share*
Stilton and bone marrow croquettes, beef dripping mayo, pickled shallot and watercress salad

(*£5.00 supplement per person)

PUDDINGS

Baileys & Brioche & Butter Pudding
Fuller's buffalo milk vanilla ice cream

Passionfruit Tart
Lemon curd, Fuller's vegan coconut ice cream

Raspberry Ripple Baked Alaska to Share

2 COURSES £21.00



3 COURSES £26.00

@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 (gf) gluten-free



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