

# DINING MENU



## STARTERS

Roasted butternut squash soup, spring onion & pinenut salsa (v)  
Smoked chicken & chestnut terrine, real ale chutney, sourdough  
London Porter smoked salmon, egg, capers, brown bread & butter

## MAINS

Roasted Usk Vale turkey breast, apricot & turkey stuffing, pigs in blankets & gravy  
Honey & mustard glazed ham hock, mashed potato, Swiss chard  
Moules marinière, pommes frites  
Squash, pinenut & spinach Wellington, tenderstem broccoli, blue cheese sauce (v)  
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  
Paul's warm chocolate brownie, glazed white chocolate & Brewer Street coffee ice cream  
White chocolate bread & butter pudding, Fuller's vanilla 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

