

Executive Menu

2 course £35.50 | 3 course £42.50

STARTERS

Ham Hock terrine, golden beetroot, piccalilli, wholemeal toast
Baked cauliflower, pickled turnips, toasted almonds, sesame and tahini dressing (pb)

Soups

Roasted butternut squash soup, toasted pumpkin seeds (v)
Leek and potato velouté, crispy leeks (v)

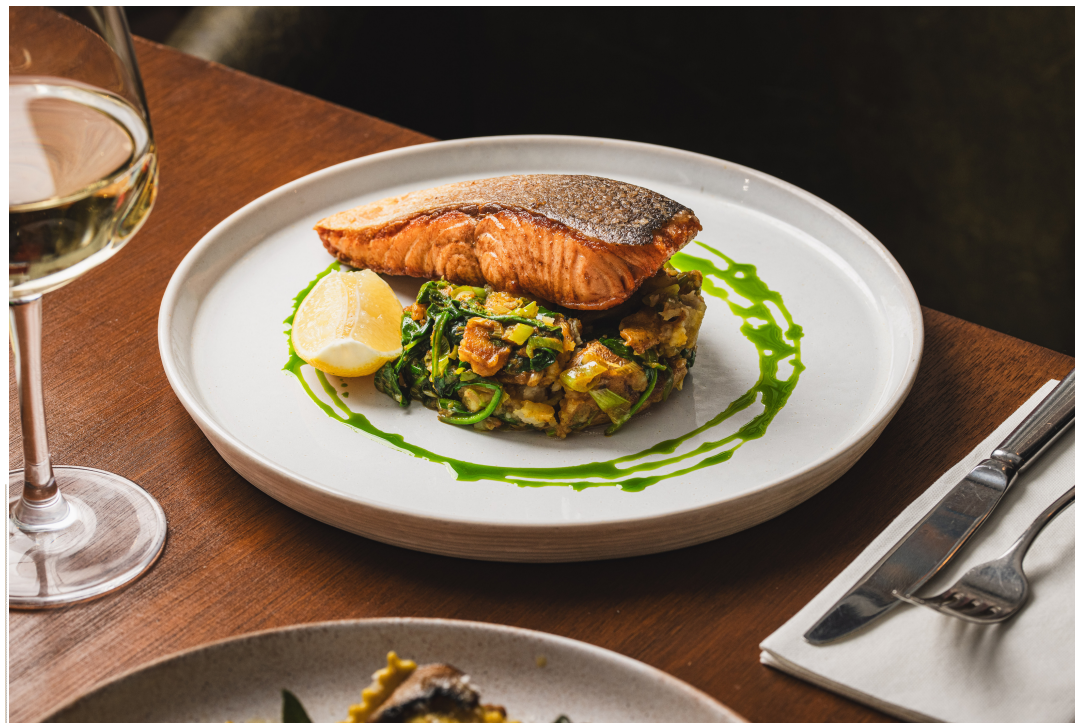
All soups come with bread and butter but can be plant based and gluten free by removing the bread and whipped butter

MAINS

Fuller's London Pride, steak and mushroom shortcrust pie, mash, seasonal greens, red wine gravy
Braised beef cheeks, mash, baby spinach, oyster mushroom, Mrs Owton's bacon, red wine gravy
Thyme roast chicken, courgette, broad bean, pea, gem, mozzarella salad, lemon dressing
Beer battered haddock and chips, crushed peas, tartare sauce, lemon
Pan-roasted gilt head bream fillet, peas, broads & samphire, baby potatoes, salsa verde
Pan-roasted salmon fillet, braised fennel, peppers, tomato, olives, capers, lemon
Charred aubergine, minted coconut yoghurt, confit garlic, sumac, cumin, flatbread (pb)
Beetroot bourguignon, vegan feta, balsamic silver skin onion, pine nuts (pb)
Grilled cauliflower, white beans, spinach, hazelnuts, winter pesto, pomegranate, crispy shallots (pb)

DESSERT

Sticky toffee pudding, vanilla ice cream (v)
Toffee & pecan cheesecake, salted caramel ice cream (v)
Chocolate brownie, salted caramel ice cream
Apple & blackberry crumble, custard (pb)
Glazed lemon tart, raspberry sorbet (v)
BBQ pineapple, calamansi lime, pineapple caramel, coconut sorbet (pb)
Berry trifle, custard, mint and basil jelly, set yoghurt (pb)



If you have an allergy, please use the QR code to check for allergens.
Dishes may not contain specific allergens, but our food is prepared in areas where cross contamination may occur.
As we try to keep our menus seasonal ingredients may be changed in line with the seasons