

Wine & Food Event-Wednesday 15th August-40 per person

Aperitf

Gabry Rosato Brut ITALY

Starter

Cured Mackerel

Saffron escabeche, pickled vegetables

Calabria Riesling AUSTRALIA

Main

Roast Pollock

shellfish risotto, sea vegetables & lemon oil

Chablis I'Orangerie & Chilled Les Cents Verres Pinot Noir FRANCE

Pudding

Chocolate & Hazelnut Mousse

blackcurrant coulis

Frangelico (50ml) hazelnut liqueur

Vegetarians or Vegans we have a menu available on the night.



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY