

NIBBLES

Chilli & garlic olives (pb)(v) 4.50

Smoked almonds (pb)(v) 3.50

Jacobs Ladder, cassava croquette, apple & sweet chilli sauce 5.00

STARTERS

Duck liver parfait with bitter orange chutney and toasted brioche 10.00

Beef tartare with beef confit potato, pickled enoki and caviar 13.00

Roasted celeriac & truffle soup with toasted hazelnuts (v) 8.50

ROASTS

Native sirloin of beef **25.00**South Coast loin of pork **24.00**Slow cooked lamb shank **29.00**

Butternut squash, mushroom, spinach & feta Wellington (v) (pb on request) 22.00

Roast Norfolk chicken to share, pigs in blankets, stuffing 65.00

All roasts served with:

duck fat roasted potatoes, seasonal vegetables, truffled cauliflower cheese, Yorkshire pudding, red wine jus

FULLER'S

Allergen Info





MAINS

Roast lemon sole with brown shrimp and caper butter 32.00

Roasted butternut squash risotto, crispy sage & candied olives (vg) (pb) (v) 18.50

SIDES

Creamed mash with crispy onions and bone marrow jus 5.50

Green beans with salsa verde (v) 6.00

Celeriac, Pecorino & black truffle oil salad with hazelnut vinaigrette 6.50

Triple-cooked chips (v) 5.50

DO YOU HAVE A PRIVATE EVENT THAT YOU'D LIKE US TO HOST?

Discuss all of the possible options including private dining rooms and drinks spaces with us!

EVENTS TEAM:

gun.events@fullers.co.uk / 0207 519 0075



Allergen Info

