



FULLER'S

Starters

Smoked mackerel pâté served with pickled apple & radish salad, dill butter and toasted sourdough 8.95

Lamb kofta with harissa houmous and chilli & cherry tomato salsa 8.50

Soup of the day - please ask your server for today's choice and allergens bread & butter

Chicken wings with BBQ sauce & bacon dust 8.50

Burrata with marinated tomatoes and sourdough bruschetta (v) 12.00

Sharers

1kg chicken wings with BBQ sauce & bacon dust 21.95

Mains

Duke of Pork - Sweet bourbon glazed ribs, slow cooked until tender, served with BBQ beans, house coleslaw & triple cooked chips 24.95

Cheeseburger with Emmental cheese, crispy onions, ketchup, mustard, lettuce, tomato and gherkin, coleslaw & triple-cooked chips 15.50

Burger Toppings:

Streaky bacon 2.50

Beer battered haddock & chips served with peas, tartare sauce and lemon 18.50

Add Curry Sauce:

Caprese salad - heritage tomatoes, basil, buffalo mozzarella, balsamic marinated beef tomatoes (v) 15.50

Salad Toppings:

Grilled halloumi (v) (v) 3.00

Half roasted BBQ chicken, coleslaw, cheese and bacon loaded chips 18.50

Baked sweet potato & fregola salad with spinach, pomegranate, chickpeas & topped with tahini dressing (pb) (v) 15.50

Salad Toppings:

Plant-based feta (pb) (v) 3.00

Pan-fried chicken breast served with sun-dried tomato pesto risotto topped with pangratatto crumb and basil oil 20.50

Sticky teriyaki beef, courgette & broad bean rice, pickled kohlrabi & carrot salad 17.95

Lemon & dill poached salmon Niçoise with black olives, cherry tomatoes and a soft boiled egg 16.50

Sides

Watercress, baby gem & herb salad (pb) (v) 4.95

Triple-cooked chips (pb) (v) 4.95

Chilli broccoli & sea salt (pb) (v) 5.50

Coleslaw (pb) (v) 3.95



Puddings

Sticky toffee pudding with vanilla ice cream (v) 8.50

White chocolate and raspberry arctic roll, summer berry salad (v) 8.50

Warm chocolate brownie peanut brittle, salted caramel, vanilla ice cream (v) 6.95



We understand the seriousness of food allergies and encourage you to speak with your server before ordering. Our chefs are trained to minimise cross-contamination, but due to the nature of our kitchen and the variety of ingredients used, a small risk may remain. For example, from different allergens deep-fried in the same oil. The more we know, the better we can help.
Adults need around 2000 Kcal per day