



TRIBUTE NIGHT MENU

Two Course Meal Plus Event Ticket £30

STARTERS

- Chestnut Mushrooms on Toast** with spinach & truffle (pb) (v)
- Mojito Salmon Gravlax** with pickled kohlrabi, caperberries & dill
- Game Terrine** apple cider & brandy chutney, pickles, bread
- Roasted Tomato Soup** with bread & butter (v) (pb)

MAINS

- Breaded Scampi** with triple-cooked chips, peas, tartare sauce & lemon
- Fullers award winning Game Faggots** with mash potato, buttered kale, red wine gravy
- Small Beer Battered Haddock & Chips** served with peas, tartare sauce & lemon
- Courgette Schnitzel**, served with Greek salad, cucumber & mint tzatziki (pb) (v)
- Venison Sausages** served with mash potato, braised red cabbage & gravy

PUDDINGS

- Chocolate & London Pride cake** with malt cream & macerated blackberries (v)
- Warm Treacle Tart** with clotted cream (v)
- Apple & Plum Crumble** with custard or cream (v) (pb)
- Rum & Raisin Spotted Dick** with custard or vanilla ice cream
- Two Scoops of Ice Cream**
 - Salted caramel ~ Vanilla ~ Strawberry ~
 - Chocolate (pb) ~ Raspberry Sorbet (pb)

If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code.
(v) vegetarian (pb) plant-based.



Head Chef: Ricky Farmer