



ALE & PIE

MAD HATTER

Sit Down Dining Menu

2026



Pricing

2 COURSE • £27.95

3 COURSE • £34.95

ADD ON A CHEESE BOARD

£5.00

Ask about adding a glass of port to compliment your cheese course

ADD ON BREAD AND BUTTER

£4.00

ASK ABOUT ADDING TEA & COFFEE



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

Prices per person



Dining

TO START

Whipped chicken liver pâté
with black cherry, soft herbs & toasted brioche

Roasted tomato soup, basil oil (pb)
Soups come with bread and butter but can be done plant based and gluten free

Kings Coronation quiche, dressed salad

London Porter smoked salmon
crème fraiche, pickled cucumber & brown bread

Truffled mac & cheese croquettes served with truffle aioli (v)

TO EAT

Fuller's London Pride marinated steak & ale pie
served with mashed potato, seasonal vegetables & red wine gravy

Wild mushroom & chestnut Cottage pie,
greens, red wine gravy (v)

Corn-fed chicken breast
with garlic & sage butter, mashed potato, cavolo nero & topped with crispy onions

Beer battered haddock
triple cooked chips, crushed minted peas, tartare sauce, lemon

Chicken Ceasar salad
soft boiled egg, gem lettuce, croutons, Parmesan & anchovies

Linguine bolognese with a chestnut mushroom, carrot, onion & tomato ragu.
Topped with plant-based cheese. (pb)

Dining

TO TREAT

Sticky toffee pudding
with salted caramel ice cream

Rhubarb, orange & ginger crumble,
custard (pb)

Plant-based Eton mess
with mixed berries, burnt meringue and vanilla cream (pb)

ADD ONS

CHEESEBOARD

British cheeseboard:
Oxford Blue, Double Gloucester, Cotswold Brie, grapes, quince, apple chutney and crackers

Robert Cottom

GENERAL MANAGER

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FULLER'S