



Sit Down Dining Menu

2026

Pricing

2 COURSE • £29.95

3 COURSE • £37.95

ADD ON A PALATE CLEANSER
£3.00

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

Please select one starter, main and pudding which all your guests will have.
We will then cater for any dietary/allergen requirements separately.

TO START

Harissa roasted courgette
served with hummus, pine nuts, focaccia croutons, pumpkin seeds & pomegranate (pb)

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

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

Confit pork belly
with apple & celeriac remoulade & pickled cucumber

Curried roasted romanesco soup,
raita, shallot bhaji (pb) (gf)

TO EAT

Slow braised shin of beef
served on potato rösti, buttered kale & pickled shallots (gf)

Braised pig's cheek
with garlic mash, rainbow chard, cafe de Paris butter & pork crumb

Pan roasted chicken breast
with a wild mushroom & canellini bean fricassee, rainbow chard & tarragon pesto

Pan-roasted salmon
with long stem broccoli, sauce vierge & roasted new potatoes

Crispy violet artichokes
with whipped polenta, rainbow chard & chimmichurri (pb)

Cheeseburger
with Monterey Jack Cheddar, pickle, burger sauce & skin on fries

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

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TO TREAT

Chocolate & coffee cheesecake
with mascarpone cream

Choux aux craquelin
with vanilla ice cream & sour cherries

Bailey's tiramisu

Traditional apple & blackberry crumble
served with custard (pb)

Selection of ice-creams by the scoop:

Salted caramel (gf)

Vanilla (gf)

Strawberry (pb)

Chocolate ice cream (pb)

Coconut (pb) (gf)

Raspberry sorbet (pb)

ADD ON

PALATE CLEANSER

Pink Lady apple granita (pb)

CHEESEBOARD

British cheeseboard:

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



Greg

EVENTS MANAGER

T: 020 8998 5864

E: FoxAndGoose.Ealing-Events@fullers.co.uk

W: www.foxandgoosehotel.co.uk



FULLER'S