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THE ASTRONOMER

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Sit Down Dining Menu  
2026



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FULLER'S

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# Pricing

2 COURSE • £29.95

3 COURSE • £37.95

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ADD ON A PALATE CLEANSER  
£3.00

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ADD ON A CHEESE BOARD  
£5.00

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

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ADD ON BREAD AND BUTTER  
£4.00

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ASK ABOUT ADDING  
TEA & COFFEE

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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

Mushroom arancini,  
truffle aioli (pb)

Sauteed king prawns  
with fried garlic, harrisa & gremolata and sourdough

Sweet potato soup  
with crème fraiche and crispy basil

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

Chicken wings  
with mango Habanero sauce

## TO EAT

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

Warm spiced cauliflower  
with spinach, chickpea & lime pickle dressing on a cauliflower purée (pb)

Braised blade of beef,  
mash, roasted root vegetables, spinach & red wine jus

Caramelised onion & wild mushroom ravioli,  
chestnut mushroom, garlic & rosemary butter, vegan prosociano cheese (pb)

Norfolk chicken Milanese & fried egg,  
creamed spinach & truffle

Cheeseburger  
beef patty, mayonnaise, gherkins, American cheese, diced onion,  
mustard & ketchup and triple cooked chips

Beer battered haddock & chips  
with crushed minted peas, tartare sauce, lemon

# Dining

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## TO TREAT

Sticky toffee pudding  
with candied walnuts, vanilla ice cream & toffee sauce

70% chocolate delice  
with raspberries & honeycomb

Choux aux craquelin  
with vanilla ice cream & sour cherries

White chocolate and raspberry arctic roll  
with berry sauce

Vanilla parfait  
with mango, passion fruit & raspberry (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

Lucy Ruxton

SALES & EVENTS MANAGER

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**FULLER'S**