



Valentine's Day Menu

Thursday 14th February

(Don't forget the date gents..)

A glass of bubbly on arrival to start with ..

Starters

Cauliflower & Sage Veloute, blue Monday beignets (v)

Fuller's London Porter Smoked Salmon, golden pride sourdough, caper butter, horseradish, lemon

Potted Duck, spiced pear chutney, toasted golden pride sourdough

Genoa Pancake, spring vegetables, courgette & pine nut pesto (vg)

Mains

Norfolk Chicken Supreme, truffle mash, wild mushroom & pea fricassee

Confit Salmon, roasted beets, beetroot mayonnaise, salmon caviar, new potatoes

Aubergine & Tomato Ragout, watercress & herb salad, Moroccan kasra flatbread & zaatar (vg)

Braised Blade of Beef, mustard mash, carrots, roasted shallots, red wine & thyme gravy

Puddings

Hot Chocolate & Caramel Fondant, Fuller's buffalo milk vanilla ice cream

Aerated Vanilla Cheesecake, poached berries

Treacle Tart, Fuller's buffalo milk vanilla ice cream

Raspberry ripple baked Alaska *(to share between 2)*

Tea/Coffee of your choice to finish with ..

2 course - £27

3 course - £30

@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.