

# FATHER'S DAY MENU



## BEFORE YOU START

Marinated olives (VG) £3

Flatbread & hummus £3

## STARTERS

**Puree of English pea soup**, white or granary bread, salted butter (V) £5.5

**Duck liver pate**, caramelised onion jam, toasted sourdough £6.5

**Heritage beetroot**, Laverstoke buffalo Mozzarella, orange, pumpkin seeds (V) £5.5

**London Porter smoked salmon**, horseradish cream, pea shoots £7

**Garlic breaded mushrooms**, smoked paprika aioli (V) £5.5

## CHEFS SIGNATURES

### STARTER

**Crispy smoked sardines, harissa hollandaise** £8.5

### MAINS

**Owtons dry-aged 7oz Ribeye steak, garlic king prawns, triple cooked chips, grilled tomato, mushroom, bernaise sauce** £24

**Pan fried salmon fillet, braised fennel, peppers, tomatoes, olives, capers & lemon** £16

**10oz South Coast pork chop, roast red peppers, peas, gremolata** £15

**Asparagus, pea & lemon gnocchi, goats cheese, red pepper & pine nut pesto** (V) £15

### PUDDING

**Caramelised mango crumble, almond anglaise** (VG) £8

## MAINS

**Salt beef & heritage tomato salad**, fresh horseradish & paprika crème fresh, croutons £13

**Chalcroft Farm beef burger**, Mrs Owton's bacon, HSB Gouda, lettuce, tomato, onion, gherkin, chips £13.5

**Frontier battered haddock**, triple cooked chips, crushed peas, tartare sauce, lemon £13.50

**Linguine**, aubergine, courgettes, peppers, basil & chilli breadcrumbs (VG) £10

**Peri Peri chicken burger**, lettuce, tomato, onion, gherkin, bun & chips £12.5

**Kentucky fried seitan burger**, lettuce, tomato, onion, gherkin, vegan slaw, bun & chips (VG) £10

## ROASTS

*Our roast dinners come with crispy roast potatoes, a Yorkshire pudding, cauliflower cheese, honey roast parsnips & carrots, red cabbage, kale and red wine gravy*

**Sirloin of Owton's beef** £17.5

**South Coast lamb shoulder** £17

**Half Norfolk chicken 2 ways**, confit leg & roast breast £15.5

**Butternut squash, spinach & feta wellington** (V) £13.50

## SIDES

Hand cut chips, Rosemary salt // Rocket & Grana Padano salad // Seasonal vegetables

Marina de Egana, Head Chef  
The Prince Blücher

@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**



A discretionary service of 12.5% will be added to tables of 8 or more. This is shared fully between our team.

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.