



 @StillandWest  thestillandwest

MENU 3

£35 PER PERSON – MINIMUM OF 20 PEOPLE

STARTERS

Duck rillettes with spiced cox apple chutney and Golden Pride sourdough
Caramelised shallot tart with stilton, bitter walnut, praline & toasted walnuts
Potted brown shrimp with shellfish butter, rosemary focaccia melba,
pickled kohlrabi & spring onions
French onion soup with gruyere croutons

MAINS

Braised beef cheeks with mashed potato, baby spinach, oyster mushrooms,
Mrs Owton's bacon & red wine sauce
Confit Romsey pork belly with Fuller's Hampshire black pudding rosti,
spring onion puree & wilted spinach
Pan fried bream with Jersey royals, chorizo & heritage tomato salsa
Wild mushrooms on grilled polenta with shaved pecorino, watercress & shallot salad & truffle oil

PUDDINGS

Vanilla crème brûlée with hazelnut biscotti
Peanut butter & chocolate tart with Fuller's salted caramel ice cream
Fig Bakewell tart with Fuller's vanilla bean ice cream
Fuller's Ice cream selection by Laverstoke Park Farm



Luke Emmess, Head Chef
The Still & West



@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.