

The PILOT

GREENWICH

SHARING WITH LOVE

Tapas Board: chorizo, patatas bravas, salt & pepper squid, meatballs, olives & bread 18.00

Selection of Bertinet Breads, balsamic vinegar, olive oil & salted butter (v) 6.50

STARTERS

Grilled Sardines, cherry tomato, lemon & watercress salad, pine nut pesto dressing 7.50

Pressed Goat's Cheese & Piquillo Pepper Terrine, almond & hazelnut granola, dressed rocket (v) 7.50

Potted Duck, spiced pear chutney, toasted sourdough 8.00

Fritto Misto, wild garlic aioli 8.50

Beetroot Mousse, feta, olives & watercress (v) 6.50

Carrot & Coriander Soup, fresh bread 5.50

MAINS

Linguine, peas, courgette, artichoke, lemon, ricotta & parmesan (v) 11.00

Sauteed Gnocchi, vine tomatoes, artichokes, basil & Laverstoke mozzarella (v) 11.50

Chargrilled Sprouting Broccoli, quinoa, green olives, almonds, dates & tahini dressing (v) 11.50

Frontier Battered Cod, house chips, crushed peas, tartare sauce, lemon 13.00

ROASTS

All served with roast potatoes, seasonal vegetables & gravy

Top Rump of Hampshire Beef, fresh horseradish cream, Yorkshire pudding 16.50

Slow Roasted Hampshire Lamb, mint sauce, Yorkshire pudding 16.00

Slow Roasted Leg of Hampshire Pork, apple sauce, Yorkshire pudding 14.00

SIDES

Chips 4.00 – Heritage Tomatoes, olive oil, balsamic 4.50

Macaroni Cheese 4.50 – Side Mixed Leaf Salad 3.00 – Chive Mash 3.00



@FULLERSKITCHEN WE TAKE TASTE PERSONALLY