

Y ■ @ThePilotW4 **I** ThePilotW4

--- Feasting Menu ---

Pre order notice required Minimum order 16people

£25 per person 2course £30 per person 3course

Choose 2 of each course plus 2 sides

All items on the feasting menu are designed to be shared. The food takes centre stage for guests to enjoy.

Starters

Seasonal soup Cured selection of fish Cured selection of meats Duck & plum terrine Smoked mackerel pâté Chicken liver parfait

Mains

ESB beef stew, horseradish dumplings The Pilot fish pie Braised lamb leg, cooking liquor Pulled pork shoulder, crackling, apple sauce Roast Hampshire sirloin, gravy Game pie

Sides

Broccoli & almonds / Garlic & parsley pink fir potatoes / Mac & cheese Dauphinoise potatoes / Creamed cabbage & bacon

Puddings

Vintage Ale sticky toffee pudding, toffee sauce, pouring cream Paul's chocolate brownie, chocolate sauce, fresh berries Lemon posset, fresh berries Bread & butter pudding, custard

Vegetarians and specific dietary requirements can be catered for individually An optional service charge of 12.5% will be added to any tables over 8 people. 100% of tips go directly to our lovely team.



Kieran Drinkwater, Head Chef The Pilot

@FULLERSKITCHEN WE TAKE TASTE PERSONALLY

If you require information regarding the presence of allergens in any of our food & 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 ingredient