
THE FLASK AT HIGHGATE

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Elegant English fizz? Chapel Down 3 Graces, Kent, £45. Or a warming Burgundy, Bourgogne Pinot Noir £36

GRAZING

Tea & hop-smoked haddock scotch egg, mustard mayo £6 Padron peppers & sea salt £4.5

Salt & pepper calamari, smoked paprika aioli £5 Pork & leek sausages, tzatziki £6

Sharer Hummus, taramasalata, babaganoush, flatbreads, olives, barrel aged feta & giant butter beans £18

Charcuterie Chorizo, salami, Parma ham, gherkins, olives, breads £19

STARTERS

Sashimi grade tuna tartare, tobiko, watercress £9

Hazelnut crumbed goats cheese, baby artichokes, pickled girolles, watercress, truffle oil £8

Pigs cheeks, potato puree, pickled shallot, chervil sauce £7.5

London Porter smoked salmon horseradish, capers £8

Daily soup, bread £6.5

MAINS

Roasted pollock, butterbean, tomato & chorizo bake £19

Wild mushroom & Blue Monday risotto, wild rocket £15

Cornish Orchards braised belly pork, buttered kale, champ potatoes, apple sauce £16.5

Frontier battered cod, triple-cooked chips, mushy peas, tartare £14

Salad of roasted beetroot & squash, tarragon pesto, feta, lentils, toasted pumpkin seeds £13.5

Chalcroft Farm burger, Owton's bacon, HSB Gouda, gherkin, triple-cooked chips £14

12oz Hampshire sirloin on the bone, triple-cooked chips, watercress, Bearnaise £25

HSB pork sausages, Maris Piper mash, kale, gravy £14

Sides Fine beans & confit garlic - Balsamic roasted beets, toasted almonds - Triple-cooked chips £3.5

PUDDINGS

Sticky toffee pudding, Fuller's vanilla ice cream £6

Baked vanilla & mulled wine cheesecake, poached pear £6.5

Paul's chocolate brownie, peanut brittle, salted caramel, Fuller's vanilla ice cream £6.5

Fuller's Ice Creams, by Laverstoke Park £1.95 scoop

British Cheeses – Quicke's Cheddar, Blue Monday, Tunworth soft £4 each, 3 for £10



@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.