

THANKSGIVING MENU

THREE COURSES £46

Pre-order only for Thursday 26th November

TO BEGIN

Chef's Amuse Bouche

STARTERS

BBQ slow-cooked pulled pork, cornbread & apple sauce

Smoked haddock, sweetcorn & potato chowder

Roast pumpkin soup, sage cream & toasted seeds

MAINS

Roast turkey

Cider glazed salmon

Thanksgiving nut roast

*All served with family style sides - sage & sausage stuffing,
garlic & parmesan mash, sweet potato wedges,
pancetta sprouts, braised red cabbage,
maple roasted carrots, cranberry sauce & gravy*

DESSERTS

Chocolate pecan pie with vanilla ice cream

Apple & cranberry cobbler, oat crumble, custard

Pumpkin pie, maple chantilly cream

Prices include VAT. An optional service charge of 12.5% will be added to your bill.

Food Allergies & Intolerances: Please inform a member of staff before ordering if you have any allergies or dietary requirements. Our allergen information is available on request. Due to our kitchen environment, we cannot guarantee the absence of traces of allergens.