

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. Allergies? Please speak to your server.