



THANKSGIVING MENU

Spiced pumpkin soup, crème fraiche, toasted seeds, grilled sourdough

Scottish smoked salmon, brown bread, butter, lemon

Mixed beets, stilton, blackberries, grated hazelnuts

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Roast turkey, chestnut stuffing, pigs in blankets, buttered cabbage,
sweet potato gratin & cranberry sauce

Pan fried fillet of cod, smoked crab & sweetcorn chowder

Baked aubergine, spiced chickpea salsa, coconut yoghurt, coriander

Grilled ribeye, fries & peppercorn sauce

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Pecan tart, butterscotch & popcorn icecream

New York baked cheesecake with raspberries

Flourless chocolate fudge cake with whipped cream

Cup of Joe - *Ketel One, Kahlua, espresso* **supp +14**

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Filter coffee & truffles **supp +4.5**

*** VEGETARIAN **PLANT BASED**

Allergies & intolerances:

please ask a member of staff about the composition of your meal when you place your order.

A discretionary 13.5% gratuity will be added to your bill

3 COURSES £65.00

