



THANKSGIVING

£75 per person with a glass of Laurent-Perrier La Cuvée Brut Champagne

Warm Oyster Rockefeller

Cheddar Custard, Sweetcorn Cream, Truffle

TO START

Roasted Squash Soup
Chestnut, Sweet Onion, Fregola

Orkney Scallop
Artichoke Purée, Pumpkin, Maple And Whiskey

Quail and Duck Liver Pressing
Corn Crumpets

MAIN

Free Range Norfolk Bronze Turkey
Sage and Citrus Stuffing, Roasting Jus

Fillet of Atlantic Halibut
Clam and Lobster Chowder, Buttered Cabbage

Semolina Gnocchi
Salsify, Greens, Hazelnut Pesto

Roasted Sweet Potatoes, Chestnuts, Creamed Corn, Greens

DESSERT

Pecan And Vanilla Pie
Dark Chocolate Ice Cream

Pumpkin Pie
Spiced Custard, Milk Sorbet

Marshmallows and Mini Apple Pies to Share

Available Thursday 28th November

THIS MENU IS SUBJECT TO CHANGE

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food, please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.