THANKSGIVING 2026

Three courses 42.5

STARTERS

Whipped Goat's Cheese & Pancetta
toasted focaccia, cranberries, walnuts, sage

Roasted Delica Pumpkin Salad
chicory, lentils, pomegranate, tahini VE

MAINS

Roast Crown of Turkey
beef dripping roast potatoes, pigs in blankets,
roasted root vegetables, autumn greens, gravy

Pan-Roasted Sea Bass
new potatoes, celeriac, samphire

Beetroot & Squash Wellington
roast potatoes, autumn greens, roasted root vegetables, gravy VE

DESSERTS

Pecan Tart
clotted cream V

Pumpkin-Spiced Crème Brûlée V

V vegetarian. VE vegan.
An optional 12.5% service charge will be added to your bill.

