

THANKSGIVING MENU

AVAILABLE NOVEMBER 23-24, 2016
£65 per person

STARTERS

Sunchoke & Wild Mushroom Soup
with prosciutto crisps

Oak Smoked Salmon
horseradish, crème fraîche, soda bread

MAINs

Herb Roasted Turkey
*sausage & cornbread stuffing with cranberry
sauce & red wine gravy*

Truffled Globe Artichoke

395g USDA Prime Dry-Aged Sirloin

680g USDA Prime Dry-Aged Bone-In Rib-Eye
(£20 supplement)

FAMILY STYLE SIDE DISHES

Roasted Brussels Sprouts
smoked bacon & caramelized shallots

Whipped Potatoes

Bulleit Bourbon Roasted Carrots

DESSERTS

Pumpkin & Pecan Pie
cinnamon whipped cream or malted vanilla ice cream

Chocolate Marquise
whipped cream

*Before placing your order, please inform your server if anyone in your party has a food allergy.
An optional 12.5 % gratuity will be added to your bill.
All steak weights are pre-cooked and approximate. All prices are inclusive of VAT at 20%.*