



## THANKSGIVING MENU

*Three-courses £68 per person*

### STARTERS

Corn Chowder & Smoked Paprika (v)

Oak Smoked Salmon  
*Horseradish Crème Fraiche, Soda Bread*

Salad of Roasted Squash, Quinoa, Pecan, Pomegranate, Maker's Mark Bourbon Vinaigrette (v)

### MAIN COURSES

Roasted Free-Range Bronze Turkey  
*Sausage & Cornbread Stuffing, Cranberry Sauce & Red Wine Gravy*

320g USDA Prime Sirloin

680g USDA Prime Dry-Aged Bone-in Ribeye (£38 supplement)

Beetroot Wellington (v)  
*Walnut & White Wine Sauce*

### FAMILY STYLE SIDES

Roasted Carrots, Bourbon Glazed

Green Bean & Tomato Casserole

Whipped Potatoes

### DESSERTS

Traditional Pumpkin Pie  
*Vanilla Ice Cream*

Apple & Blueberry Cobbler  
*Vanilla Custard*

Chocolate Delice

**Maker's**  
 **Mark**

*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%.*