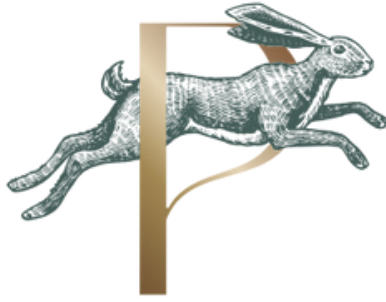




THANKSGIVING MENU

£38 two courses, £46 three courses

Butternut squash soup, brown butter & sage £12

Waldorf salad, apple, celery, grapes and candied walnuts £14

Roast turkey and apricot pie, cranberry sauce and gravy £26

Miso-glazed cod with roasted root vegetables £25.5

SIDES

Sweet potato purée, maple butter £6

Charred Brussels sprouts, pancetta & chestnut crumb £5

Treacle and Pecan tart, bourbon caramel £11

Apple crumble with vanilla ice cream £12