



THANKSGIVING WEEKEND

28-29 NOVEMBER 2026

STARTERS

Roasted Butternut Squash Soup (v) (gf) £9

Crème fraîche, crispy sage and toasted pecans

Baked Camembert for Two (v) £15

Whole baked Camembert, cranberry compote, maple pecans, and toasted sourdough

THANKSGIVING PLATES

Roast Turkey £26

Sage and onion stuffing, crispy roast potatoes, maple-glazed carrots and parsnips, savoy cabbage, cranberry sauce and rich gravy

Mushroom & Chestnut Wellington (vg) £24

Wild mushrooms and chestnuts in golden pastry, sage and onion stuffing, crispy roast potatoes, maple-glazed carrots and parsnips, savoy cabbage, cranberry sauce and rich vegetable gravy

SIDES

Mac & Cheese Bites (v) £8

Parmesan and truffle mayo

Maple-Butter Corn Ribs (v) (gf) £7

Smoked paprika, Parmesan and lime

Maple-Glazed Pigs in Blankets £8

Crispy sage and maple glaze

DESSERTS

Pumpkin Pie (v) £9.50

Warm spiced pumpkin pie, vanilla bean ice cream and caramel sauce

Apple & Blackberry Crumble (v) £9.50

Warm spiced apple and blackberry crumble, served with vanilla custard

Available on the 28th-29th November, from 12-10pm.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. If you have any dietary requirements or food allergies, please inform a member of our team.

(v) - vegetarian (vg) - vegan (gf) - gluten free