



THANKSGIVING DAY

26 NOVEMBER 2026

3 COURSES - £45 PER PERSON

Choose from our starters, main and dessert, served with a glass of prosecco on arrival (non-alcoholic alternative available)

STARTERS

Roasted Butternut Squash Soup (v) (gf)

Crème fraîche, crispy sage and toasted pecans

Baked Camembert for Two (v)

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

THANKSGIVING PLATES

Roast Turkey

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

Mushroom & Chestnut Wellington (vg)

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)

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

Apple & Blackberry Crumble (v)

Warm spiced apple and blackberry crumble, served with vanilla custard

Available on the 26th November, from 5-10pm.

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