

# THANKSGIVING MENU



£50 per person | £95 to include wine pairing  
*available for dinner only*

## Fall harvest salad

*'Nobody's perfect', Sémillon, Sauvignon Blanc, Muscadelle 2018 Bordeaux, France 125 ml*

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## Long Island pumkin soup *cheese & smoked paprika crumbs*

*Côtes du Rhône Blanc, Domaine Jamet 2016 Rhône, France 125 ml*

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## Roast turkey confit leg fritters

*chipolata, apricot stuffing, cranberry sauce & chestnuts*

*Pinot noir, Domaine Drouhin 2015, Oregon, USA 175 ml*

or

## Meaty pork ribs *Carolina gold barbecue sauce, broccoli & Kansas baked beans*

*Cabernet Sauvignon, 'Frogs Leap' 2014 California, USA 175ml*

or

## Chestnut risotto *crumbled blue cheese*

*Chardonnay, David Ramey, Russian River Valley 2015, California, USA 175 ml*

## All main course served with family style vegetables *baby corn, grilled*

*green & yellow zucchini, Brussels sprouts, roast potatoes*

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## Pecan tart *vanilla ice cream*

*10 Year old Tawny Port, Quinta da Silva, Douro, Portugal 50 ml*

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## Tea, Coffee & petit-fours

*Some of our menu may contain gluten, dairy, nuts, seeds & other allergens - for further details please ask your server. Our fish is responsibly caught from sustainable sources. Includes 20% VAT.*

*A discretionary service charge of 12.5% will be added to your bill.*

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HOUSE