
THANKSGIVING MENU

THURSDAY, NOVEMBER 28, 2024

SALADS AND STARTERS (choice of)

Asparagus Soup, Crispy Quail Egg, Chive Cream

Bigeye Tuna Tartare, Tosa Soy, Ginger, Wasabi Aioli

Dorset Crab & Lobster 'Louis' Cocktail, Avocado, Horseradish Panna Cotta

Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette

USDA Prime Beef Steak Tartare, Wagyu Beef Dripping Sourdough Toast

ENTRÉES (choice of)

Norfolk Bronze Turkey, Cornbread Stuffing, Cranberry Compote, Natural Gravy, Pigs in Blankets

Grilled Cornish Dover Sole, Béarnaise Sauce

Australian Wagyu/Black Angus Beef, Queensland

CUT Vegetable Wellington, Mushrooms, Spinach, Carrots

SIDES FOR THE TABLE

Sweet Potato, Torched Marshmallows

Roasted Brussels Sprouts, Bacon, Chestnuts

Green Bean Casserole, Shallots, Breadcrumbs

DESSERTS

Key Lime Pie

Pumpkin Pie

Pecan Pie

£195 PER PERSON

Our menu contains allergens. If you have a food allergy or intolerance, please let a member of the restaurant team know on placing your order. Prices include VAT and exclude 15% service charge.