



# Thanksgiving Menu

Thursday 22<sup>nd</sup> November 2018

3 Course Menu £32

## Appetisers

CRISPY SQUID & CHILLI

CHARRED SEASONAL VEGETABLES red pepper & chilli hummus, hazelnut dressing *pb*

BEEF CARPACCIO wild rocket, shaved parmesan and mustard dressing

BURRATINA datterini tomatoes, pine nuts and basil creme fraiche *v*

TWICE BAKED SMOKED HADDOCK SOUFFLE chive veloute

## Main Courses

ROAST TURKEY and all the trimmings

AUTUMN TRUFFLE LINGUINE *v* (£2 supplement)

ROAST SALMON heritage beetroots and buttered kale

GNOCCHI asparagus, wild mushrooms, butternut squash and truffle *pb*

10oz RIB-EYE STEAK (28 day dry aged) served with chips and peppercorn or bearnaise sauce (£5 supplement)

STEAK TARTARE traditional garnishes and french fries

## Desserts

CARAMEL CREME BRULEE

RUM BABA strawberries and chantilly cream

BLACK FOREST GATEAUX cherry ripple ice cream

CHOCOLATE COCONUT CAKE *pb*

*(v)* Indicates vegetarian options *(pb)* Indicates plant-based (vegan) options

An optional service charge of 12.5% will be added to your bill. 100% of the service charge is shared between all restaurant staff including waiters, runners, chefs and kitchen porters. The company does not deduct any money whatsoever. Any cash or credit card tips go directly to the waiter with no deductions.

Please notify a member of staff if you have an allergy or ask for further allergen information.