

THANKSGIVING MENU

{ 3 COURSE MENU £25 / KIDS (UNDER 14) £20 }

APPETISERS

DEEP FRIED HALLOUMI SLICES

buffalo mayo, pomegranate & sesame seeds

SALAD OF ROAST PUMPKIN, CANDIED PECAN NUTS, CRANBERRIES & GOATS' CHEESE

mixed leaves and pomegranate dressing

JIM BEAM BBQ WINGS

CRISPY FRIED SHRIMP

chilli lime mayo

MAINS

ROAST MAPLE GLAZED TURKEY

garlic mash potatoes, seasonal vegetables and cranberry sauce

GRILLED SALMON FILLET

on a bed of broad beans, chopped bacon and onions with tzatziki sauce

CHAR-GRILLED 8oz SIRLOIN

fries, grilled tomato and flat mushroom with peppercorn sauce

MAC'N'CHEESE

curly macaroni, four cheeses and a biscuit crus

DESSERTS

CHOCOLATE & PECAN BROWNIE

smothered in hot chocolate fudge sauce, with vanilla ice cream



STICKY FINGERS PUMPKIN PIE

vanilla ice cream

NUTELLA & HAZELNUT GLAZED DONUT

vanilla ice cream



 Indicates vegetarian dishes  Indicates vegan dishes

A discretionary 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 of 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.