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# THANKSGIVING MENU

THURSDAY, NOVEMBER 26, 2026

## SALADS AND STARTERS (choice of)

Roasted Heritage Pumpkin Soup, Herb Cream, Pumpkin Crumble

Bigeye Tuna Tartare, Wasabi, Chilli Aioli, Pickled Ginger, Togarashi Crisps, Tosa Soy

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

Cornish Dover Sole Meunière, Brown Butter Lemon Sauce

Queensland Australian Wagyu, either Filet Mignon, New York Sirloin or Ribeye Steak

Autumn Pumpkin Agnolotti, Sage, Brown Butter, Aged Balsamic

Winter Vegetable Wellington, Shaved White Alba Truffle

## SIDES FOR THE TABLE

Sweet Potato, Torched Marshmallows

Maple-Roasted Brussels Sprouts, Bacon, Chestnuts

Oven-Baked Green Bean Casserole, Keen's Cheddar, Shallots, Breadcrumbs

Désiree Potato Purée, Black Winter Truffles

## DESSERTS

Key Lime Pie, Crème Fraîche Ice Cream

Pumpkin Pie, Cranberry Compote

Pecan Pie, Whipped Crème Fraîche

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£220 PER PERSON

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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.