

Happy Thanksgiving

November 26th, 2020

Salads and starters...

Roasted Squash Soup | Chanterelle Mushrooms | Goat Cheese | Pine Nuts | Micro Basil
Heirloom Apple Salad | Red Endive | Medjool Dates | Marcona Almonds | Montgomery Cheddar
Butter Lettuce Salad | Avocado | Stilton | Champagne-Herb Vinaigrette
Scottish Scallop Carpaccio | Wasabi-Kosho Ponzu | Baby Vegetables | Micro Shiso
Australian Wagyu Filet Sashimi | Rocket | Cherry Tomatoes | Tosa Soy Vinaigrette
Italian Burrata | Grilled Nectarine | 24-Month Aged Prosciutto di Parma | Thyme Gastrique
Agnolotti Pasta | Roasted Squash | Pine Nuts | Sage | Parmigiano-Reggiano

Entrées...

Roast Turkey | Wild Mushroom Stuffing | Braised Black Kale | Cranberry Compote | Gravy
USDA Prime Black Angus Beef | Creekstone Farms | Kansas | Aged 35 Days
Wagyu/Black Angus Beef | Darling Downs | Australia (£65 supplement)
A5 Japanese 100% Wagyu Kagoshima Beef (£95 supplement)
Pan-Roasted Sea Bass | Roasted Fennel | Trumpet Mushrooms | Vermouth Cream

Sides for the table...

Broccoli-Rapini | Tomato | Garlic
Desirée Potato Purée | Black Truffles
Brussels Sprouts | Confit Bacon | Medjool Dates

The sweet decadence...

Selection of Pies from the Trolley

£105 per person

Price includes VAT and excludes 14% service charge

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.