



THANKSGIVING MENU

Thursday 26th November 2025

Baby Gem Wedge, Cherry Tomatoes, Avocado, Pickled Pink Onions and Tahini Ranch Dressing (v/vg/gf)

Salad of Sautéed Chicken Livers, Bacon Lardons, Pickled Walnuts and Maple Syrup Dressing (g/f)

Smoked Haddock Chowder (gf)

Cajun Crayfish Popcorn with Lemon-Pepper Mayonnaise (g/f)

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Roast Free-range Suffolk Turkey with Sage and Chestnut Stuffing, Adnam's Cider Gravy and Orange Cranberry Relish

Served with Sweet Potato Puree, Roasted Carrots, Bacon Brussels Sprouts & Rosemary Roasties

or

Caramelised Red Onion Tarte Tatin with Orange Cranberry Relish, Sage and Chestnut Stuffing, Sweet Potato Puree, Roasted Carrots & Parsnips and Rosemary Roasties (v/vg)

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Pumpkin Cheesecake with Pumpkin Seed Praline and Caramel Sauce (v)

Hamish Johnston's Fine Cheeses, Sourdough Melba and Apple Chilli Chutney (v)

Chocolate Pecan Pie with Chantilly Cream(v)

Apple Brown Betty with Homemade Vanilla Ice Cream (v)

Warm Peanut Butter Pudding with Banana Sorbet (v/vg/gf)

£42.95 per person includes VAT at 20%

A discretionary 10% service charge will be added to final bill

v -vegetarian vg - vegan g/f gluten-free. Many dishes can be adapted to suit dietary requirements, please request when booking