Thanksgiving Menu

Thursday 26th November

Appetisers to share

BEER CHEESE DIP *V*

PUMPKIN HUMMUS *GF VG*

BUTTERED PRETZEL BITES *V VGA*

DEVILLED EGGS *V GF*

Thanksgiving Mains

SMOKED TURKEY BREAST *GFA*
Sweet Tea-brined Turkey Breast smoked over local Oak & Birch woods. Served with Collard Greens, Roasted Peach Stuffing, Mashed Potatoes, Maple Carrots, Brussels Sprouts & Firepit Gravy

12-HOUR BEEF BRISKET *GFA*
Grain-fed, well-marbled Brisket. Rubbed & smoked for 12 hours. with Collard Greens, Cornbread Mashed Potatoes, Maple Carrots, Brussels Sprouts & Firepit Gravy

LIGHTLY SMOKED SALMON FILLET *GF*
with Mussels & Shrimp Gumbo & Sticky Coconut Rice

BARBECUED OYSTER MUSHROOMS *GFA V*
with Collard Greens, Cornbread, Sweet Potato Casserole, Brussels Sprouts & Black Garlic BBQ Gravy

Sweet Pies

Damn fine pies with sweet & buttery pastry. Served with Whipped Cream or Ice Cream.

PECAN PIE

CHERRY PIE

Gluten Free Dessert available on request

£42.95 per person
Half-size kids portions are available

Please note we are a CASHLESS Restaurant & Bar. If you have any allergies, please do let us know as not all ingredients are listed. We add a discretionary 10% service charge to all bills, every penny of which is shared by the team who looked after you on the day.