

thanksgiving

thursday 27th november

85 per person

first course

guacamole

toasted pepitas, tomatillo salsa

bluefin tuna tartare

avocado, ginger, white soy dressing

spicy lime & cabbage slaw

*autumn pears, avocado,
fragrant herbs, crispy shallots*

second course

head on shrimp

sizzling garlic & chilli, parsley, lemon

butternut squash pizza

nduja, ricotta, hot honey

crispy artichoke

*rose saffron aioli, fennel pollen,
amalfi lemon*

third course

roast norfolk bronze turkey, traditionally garnished

*chestnut stuffing, braised red cabbage,
roast parsnips, pigs in blankets,
roast potatoes, carrot & swede purée,
brussels sprouts with smoked bacon,
bread sauce, turkey jus*

roasted sea bass

chanterelles, lemon, parsley

dessert

spiced pumpkin pie

whipped mascarpone

apple pie

green apple sorbet

chocolate pecan pie

candied kumquats

executive chef benjamin boeynaems
chef jean-georges vongerichten

please inform us of any allergies and/or dietary requirements.
all prices are inclusive of vat at the current rate.
a discretionary service charge of 15% will be added to your bill.