

thanksgiving

thursday 26th november

110 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 & chili, 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

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.