

THANKSGIVING MENU

AT BBAR ON 28TH NOVEMBER

TWO-COURSE £35 | THREE-COURSE £40

Cocktail Included

AN AUTUMN GUST

Reveller Somerset Cider, Grand Marnier, apple liquor, ginger ale and fresh lime.

CLASSIC FRENCH ONION SOUP,

Gruyere Crouton

NORFOLK TURKEY,

*Fruit stuffing, roasted winter vegetables, pigs in blankets, herbed roast potatoes,
cranberry sauce*

PROPER PUMPKIN & APPLE PIE

Honeycomb Ice Cream

If you are allergic to any ingredients or have any dietary restrictions please inform your waiter who can provide you with a list of allergens contained in our dishes. A discretionary 12.5% service charge will be added to your final bill. Prices are inclusive of VAT at the current standard rate.