

Mothering Sunday

31st March 2019

48.00 | 3 Courses

TODAY'S COCKTAILS

11.50

RHUBARB & VANILLA BELLINI
Yorkshire Rhubarb, Vanilla Vodka, Sparkling Wine

APPLE & TOFFEE COSMO
Citrus Vodka, Butterscotch & Apple Schnapps, Cranberry

Family dining & children's meals

Please ask one of our team if you would like to know more about our weekly specials & sharing plates for more of a 'family dining' experience
Served with all the trimmings!

...for the little ones...

All our main courses can be offered in smaller portions and simplified for younger diners, alternatively we are happy to offer a selection of simpler dishes for children to enjoy, please don't be scared to ask!

'Thackeray's Mini Roast'

20.00

Includes a fantastic non-alcoholic children's cocktail or fruit juice, a smaller choice of one of our roast dinners and a selection of ice cream and sorbet to finish

Roast Beef
Pork Belly and Mash
Cod and Greens

STARTERS

POACHED SCOTTISH LOBSTER
Compressed Cucumber, Buttermilk, Squid Cracker, Cucumber Ash

CONFIT LOCH DUART SALMON
Creamed Avocado, Rainbow Radish, Pearl Onions

LOCAL BROCCOLI SOUP
Smoked Almonds, Poached Broccoli Stalk, Yogurt

POT ROAST QUAIL
Orange Braised Chicory, Pickled Beetroots, Medjool Dates

CORN FED CHICKEN AND RED PEPPER TERRINE
Black Olive, Basil, Picante Peppers, Confit Tomatoes

MAIN COURSES

ROAST 32 DAY AGED RUMP OF BEEF
Herb Roasted Potatoes, Crushed Root Vegetables, Piccolo Parsnips, Yorkshire Pudding, Buttered Greens, Red Wine Jus

SLOW ROAST PORK BELLY
Duck Fat Roasted Potatoes, Carrot and Swede Mash, Apple Puree, Garlic Kale, Sage Jus

BAKED SOUTH COAST PLAICE
Mussel and Clam Tortellini, Sea Herbs, Lobster Bisque

SLOW BRAISED LAMB SHOULDER
Jersey Royals, Seaweed, Roast Asparagus, Anchovy Sauce

PAN FRIED ATLANTIC HALIBUT
Roast Langoustine, Nasturtium Oil, Wild Fennel, Leeks, Vermouth Cream

SIDES DISHES

Roast Red Onion and Beetroot 4.50

Brighton Blue Creamed Leeks 4.50

Duck Fat Roast Potatoes 4.50

Yorkshire Pudding 1.00

DESSERTS

ROAST BANANA SOUFFLE
White Chocolate and Lime Crème Anglaise, Kalamansi Sorbet

POPPY SEED AND COCONUT CAKE
Poached Rhubarb, Rhubarb Sorbet, Coconut Tuile

DARK CHOCOLATE MARQUISE
Peppermint Ice Cream, Dill Sponge

BLOOD ORNAGE PARFAIT
Liquorice, Sherbet, Blood Orange and Tonka Bean Curd, Rapeseed

SELECTION OF BRITISH AND FRENCH CHEESES
Artisan Biscuits, Apple Chutney
Supplement 3.00

