

Sunday Lunch

Sample Menu

3 Courses 35.00 | 2 Courses 28.00

Roast Dinner 21.00

...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'

10.00

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 or Chicken

Tomato Pasta, Cheese

Fish and Greens

Vegetarian & Vegan Menu available on request

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free

✓ denotes dishes which are suitable for vegetarians

Food Allergies and intolerances – please speak to one of our front of house team when ordering.

A discretionary service charge of 12.5% will be added to your bill.

All indicated prices are inclusive of 20% VAT

STARTERS

KENTISH BROCCOLI AND BLUE CHEESE SOUP

Kentish Blue Cheese Mousse, Rapini

CITRUS CURED ATLANTIC COD

Black Olive, Grapefruit, Monks Beard

MAPLE SMOKED WADHURST LAMB RUMP

Grilled Wild Asparagus, Crumbled Feta, Avocado, Parkin Cake

BEEF BRISKET AND MUSTARD PRESSING

Sourdough, Pickled Cauliflower, Turmeric

HAND PICKED CORNISH CRAB

Lemongrass Shellfish Bisque, Confit Salmon, Soused Cockles, Sea Herbs, Artichoke
Supplement 3.00

MAIN COURSES

ROASTED BEEF SIRLOIN

Duck Fat Roast Potatoes, Crushed 'Neeps', Seasonal Greens,
Onion Confit, Yorkshire Pudding, Red Wine Jus

WADHURST PORK CHOP

Duck Fat Potatoes, Crushed Root Vegetables, Kale, Apple Sauce, Roasting Juices

PAN FRIED SEA BREAM

Coconut and Kaffir Cream, Radish, Prawn and Ginger Dumpling, Poached Mooli

POT ROAST GUINEA FOWL

Pearl Couscous, Baby Aubergine, Mozzarella, Tzatziki

ROASTED MONKFISH TAIL

Crisp Parma Ham, Angel Hair Wrapped Monkfish Cheek, Chickpea and Tomato Ragout, Clams
Supplement 4.00

SIDES DISHES

Brighton Blue Creamed Leeks 4.50

Sweet and Sour Carrots 4.50

Duck Fat Roast Potatoes 4.50

Yorkshire Pudding 1.00

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CHEESE COURSE

(optional)

CHOOSE A SELECTION FROM OUR CHEESE CABINET

3 Cheese 7.50 | 5 Cheeses 12.50 | 7 Cheeses 17.00

DESSERTS

CHOCOLATE AND STOUT SPONGE

Irish Cream, Toasted Hazelnuts, Milk Chocolate Mousse

ROAST BANANA SOUFFLE

White Chocolate and Lime Crème Anglaise, Kalamansi Sorbet

BAKED TONKA BEAN CHEESECAKE

Poached Apricot, Apricot Sorbet

ROAST PINEAPPLE MOUSSE

Toasted Coconut, Rum and Raisin, Mango and Passionfruit Sorbet

SELECTION OF BRITISH AND FRENCH CHEESES

Artisan Biscuits, Apple Chutney

supplement 6.00

COFFEE & PETITS FOURS

Four Pounds Fifty

PURE TISANES HERBAL INFUSIONS

6.00

Pure Tisanes uses the finest fresh ingredients, snap frozen, to create delicious herbal infusions. The exciting flavour combinations are chosen and hand-blended to make every sip a uniquely refreshing experience.

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