

# Sunday Lunch

sample menu

**3 Courses 35.00 | 2 Courses 28.00**

**Roast Dinner 21.00**

## 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!

12 HOUR BRAISED LAMB SHOULDER TO SHARE

Serves 4

LEMON AND THYME ROAST GUINEA FOWL

Serves 2

## ...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

Chicken and Mash

Tomato Pasta, Cheese

Cod Fillet and Greens

### Vegetarian Menu available on request

All our fresh ingredients are purchased daily please be understanding if something is unavailable  
Food Allergies and intolerances – please speak to one of our front of house team when ordering

To the best of our knowledge, no genetically modified ingredients are used in our cooking

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

All indicated prices are inclusive of 20% VAT

## STARTERS

POT ROAST QUAIL

Pot-Roast Quail Breasts, Confit Leg 'Bonbon' Onion and Grain Mustard Compote, Black Garlic Purée, Quail Jus

HAM HOCK AND CAPER PRESSING **GF**

Melon and Ginger Dressing, Pickled Cantaloupe, Crisp Ham

WILD MUSHROOM & TRUFFLE ARANCINI **✓**

Salt Baked Celeriac, Seared King Oyster Mushroom, Roasted Roscoff Onion, Truffle

SMOKED HADDOCK OMLETTE **GF ♥**

Chives, Confit Shallot, Truffle

POACHED SCOTTISH LOBSTER **GF**

Chilled White Tomato 'Broth', Sorrel, Smoked Haddock Mousse, Heirloom Tomatoes

## MAIN COURSES

ROASTED BEEF SIRLOIN

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

ROASTED CHICKEN BREAST

Duck Fat Roast Potatoes, Carrot & Swede, Bread Sauce, Hispi Cabbage, Roasting Juices

PAN FRIED SEA BREAM **♥**

Coconut and Lemongrass Nage, Coriander Linguini, Sesame

RED WINE POACHED MONKFISH TAIL **GF**

Crisp Monkfish Cheek, Ventreche Bacon, Celeriac Fondant, Seared King Oyster Mushroom, Red Wine Fish Sauce

SUFFOLK PORK CHOP

Pork Collar Croquette, Chicory, Piccolo Parsnips, Sage

## SIDES DISHES

Kentish Runner Beans, Confit Shallot 4.50

Creamed Leeks, Brighton Blue Cheese 4.50

Duck Fat Roast Potatoes 4.50

Yorkshire Pudding 1.00

### Vegetarian Menu available on request

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

✓denotes dishes which are suitable for vegetarians

## CHEESE COURSE

*(optional)*

CHOOSE A SELECTION FROM OUR CHEESE CABINET  
3 Cheese 7.50 | 5 Cheeses 12.50 | 7 Cheeses 17.00

## DESSERTS

### MILK AND HONEY

Grappa Poached Peaches, Milk Sorbet, Raw Matfield Honey, Pistachios, Dill

### DARK CHOCOLATE AND SALTED CARAMEL TART

Hazelnut, Milk Sorbet

### PIMMS No.1 JELLY GF

Poached Strawberries, Peppermint, Lemonade Sorbet

### LEMON PARFAIT

Lemon Curd, Parkin Cake, Limoncello Gel,  
Almond Jelly, Stem Ginger Mousse

### SELECTION OF BRITISH AND FRENCH CHEESES

Artisan Biscuits, Apple Chutney  
Supplement 6.00

## COFFEE & PETITS FOURS

Four Pounds Fifty

### KOPI LUWAK - The world's rarest coffee

18.00

*Sumatran Mandailing Kopi Luwak is processed naturally by Palm Civet cats; at night Civets gorge themselves on the extremely rare Arabica Coffee Cherries, selecting only those at their optimum ripeness. The ingested berries are then naturally processed during the digestive process. The resulting beans are cleaned and lightly roasted, resulting in a uniquely rich and smooth coffee.*

## 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.*

*Please accept a warm welcome from myself and my team, to Thackeray's restaurant*

*Thackeray's as the name implies was once home to the celebrated author William Makepeace Thackeray, and is positioned within the oldest house in Royal Tunbridge Wells (circa 1660);*

*We opened in November 2001, and ever since Thackeray's has set out to deliver a unique dining experience. This vision has been achieved through our dedication to sourcing the very finest quality ingredients and is maintained by ensuring that our commitment to customer experience is paramount.*

*A key element of our "raison d'être" is the concept of localness; at Thackeray's we strive to ensure that our green credentials are maintained to the very highest level. We source Kentish and Sussex vegetables, local game, the finest cuts of meat, fresh dairy products, home made breads, even local wine, these are just some of the products we stock when in season. As a keen advocate of marine products our fish is sourced sustainably. Thackeray's continues to justify its reputation for delivering the highest quality - day in, day out. As a proud "Kentish man" I, personally, take great pride in researching the very best local suppliers to enhance our culinary proposition.*

*We take these quality ingredients and work with them to produce unique dishes with complementary flavours, textures and colours. We believe in adhering to traditional culinary techniques whilst modernising the execution, and just occasionally introduce the unexpected!*

*We have always believed the best way to judge the success of a dish is that you, the guest, is left desiring 'just a little' more...*

*A big 'thank you' to all our customers past, present and future. In particular, those of you who have supported us throughout the years. We hope that you enjoy the dining experience that is..... Thackeray's.*

*Richard Phillip*



Head Chef  
Patrick Hill

Restaurant Manager  
Alex Gautereau

*'The World is a Looking-Glass,  
And Gives Back to Every Man the Reflection of His Own Face'  
W.M Thackeray, Vanity Fair*