DINNER MENU

Fifty-Five Pounds | Three Courses

STARTERS

CONFIT SPRING RABBIT BALLOTINE
Apple Smoked Loin, Morrels, Wild Garlic Mousse,
White Asparagus, Ventreche Bacon

HAND DIVED ORKNEY SCALLOP
Pickled Shimeji Mushrooms, Chicken Wing, Soya Beans,
Lemongrass and Coconut Cream

DUCK LIVER PARFAIT
Earl Grey Infused Prunes, Smoked Duck Breast,
Bergamot, Orange Braised Chicory

TIAN OF WHITE CRAB
Tomato, Avocado, Caviar, Crème Fraiche, Balsamic Vinaigrette

SOUTH COAST MACKEREL
Soused and Grilled Fillet, Red Grapes, Tartare,
Fresh Horseradish, Vanilla Infused Mayonnaise

MAIN COURSES

ROAST SIRLOIN OF BEEF AND BRAISED OX CHEEK
Pommes Purée, Veal Sweetbread, Chestnut Mushrooms, Sweetheart Cabbage,
Honey Glazed Parsnip, Baby Onions, Braising Liquor

LINE CAUGHT SEA BASS
Open Ravioli of Squid Ragù, Roasted and Tempura Cauliflower,
Fennel à la Grecque, Shellfish Bisque

'HEAD TO TOE' OF SUCKLING PIG
Loin, Confit Belly, Hispi Cabbage, Leg and Chorizo Ravioli,
Shoulder 'Spring Roll', Charred Sweetcorn, Spiced Puy Lentils

LOIN OF COD COOKED IN BUTTER
Horseradish Gnocchi, Purple Sprouting,
Chargrilled Leeks, Saffron Beurre Blanc

TOTTINGWORTH FARM LAMB
Rolled Saddle, Baby 'Shank', Poponcini Peppers,
Roasted Courgette, Feta and Black Olive

SIDES DISHES 4.50

Red Cabbage Braised in Wine with Juniper and Apple

Fine Beans, Confit Roscoff Onion and Crispy Bacon

Heritage Tomatoes, Bocconcini, Torn Basil and Pesto

Apricot and Almond Couscous, Coriander, Pomegranate

Jersey Royals with Seaweed Butter

Vegetarian Menu available on request

Because Thackeray's only uses ingredients in their prime, the menu can change as often as the weather they are grown in, please be understanding if something is unavailable

DESSERTS

DARK CHOCOLATE MARQUISE
Maldon Salted Caramel, Poached Pineapple, Rum

'JELLY AND ICE CREAM'
Passion Fruit and Mascarpone Terrine, Coconut Sorbet, Mango

TONKA BEAN CONDE
Poached Yorkshire Rhubarb, Lemon Thyme, Shortbread

LEMON CURD PARFAIT
Dill Meringue, Olive Crumble and Jelly, Lemon Balm

THACKERAY'S CHERRY FOREST
Kirsch Parfait, Pistachio Cake, Chocolate Bark,
Cherry Sorbet

SELECTION OF BRITISH AND FRENCH CHEESES
Truffle Honey, Apple Chutney, Biscuits
Supplement, Six Pounds

DESSERT WINES

75ml | 37.5cl

Moscato, Maculan, Dindarello,
Veneto, Italy
6.50 | 32.00

Black Muscat 'Elysium', Andrew Quady,
California U.S.A.
8.50 | 35.00

La Fleur D'or, Sauternes,
France
10.00 | 39.00

Tokaji 'Cuvee Sauska',
Hungary
12.00 | 49.50

Ice Wine, Golden Diamond Label, Changyu,
Liaoning, China
13.50 | 80.00

COFFEE & PETITS FOURS

Four Pounds Fifty

All of 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