

CHEF'S TASTING MENU

Seventy-Eight Pounds

*Fifty Pounds per person for our suggested wine pairing
Ninety-Five Pounds per person for our selected premium wine pairing*

PARSNIP & VANILLA ESPUMA
Truffled Popcorn, Oatcake

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WHITE'S FARM RED LEGGED PARTRIDGE  
Salt Baked Celeriac, Toasted Linseed Granola, Blackberries  
*Vin de France, Jean-Michel Stephan, Côte-Rôtie*

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CORNISH CRAB
Lemongrass Shellfish Bisque, Confit Salmon, Soused Cockles
Ortega, Biddenden Vineyards, Kent

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DRY AGED SIRLOIN OF BEEF  
Horseradish, Braised Shin Ravioli, Foie Gras,  
Sauce Marco Polo  
*Zinfandel, Sebastiani, Sonoma County*

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FOURME D'AMBERT
Amaretto Jelly, Plum
Sauternes, la Fleur d'Or

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SICILIAN LEMON  
Limoncello Granita, Meringue

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BLOOD ORANGE PARFAIT
Liquorice, Sherbet
Vidal Ice Wine, Golden Diamond Label, Changyu, Liaoning, China

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SELECTION OF PETITS FOURS

The Chef's Tasting Menu has been created so you can  
enjoy smaller portions of our Chef's favourite dishes  
The Menu is for the whole table - Last orders for the Menu 9.30pm

## DINNER MENU

Fifty-Five Pounds | Three Courses

### STARTERS

ROAST QUAIL  
Medjool Dates, Orange Braised Chicory,  
Pickled Beetroots, Confit Leg Cannelloni

HAND PICKED CORNISH CRAB  
Lemongrass Shellfish Bisque, Confit Salmon, Soused Cockles,  
Sea Herbs, Artichoke

MAPLE GLAZED ROASTED VEAL SWEETBREADS  
Orzo Pasta with Flaked Osso Bucco, Girolle Mushrooms, Winter Truffles

PAN FRIED ORKNEY SCALLOPS  
Piccolo Parsnips, 'Bombay Mix', Peanuts, Coriander Oil

SALT AND PEPPER SQUID  
Red Wine Braised Octopus, Yeasted Cauliflower, Fennel Pollen,  
Black Olive Tapenade, Pink Grapefruit

### MAIN COURSES

DRY AGED SIRLOIN OF BEEF  
Horseradish, Baked Celeriac with Burnt Onion Powder, Braised Shin Ravioli,  
Foie Gras, Sauce Marco Polo

ROAST SADDLE OF VENISON  
Heritage Squash, Venison Haunch Sheppard's Pie, Pickled Pears, Cocoa Nib Jus

BUTTER POACHED ATLANTIC COD  
Spiced Red Cabbage, Port Braised Salsify, Cep Mushrooms,  
Glazed Chicken Wing, Creamed Sprouts, Chicken Cream

ROAST PORK FILLET  
Slow Cooked Pork Cheek, Soya and Honey Belly, Charred Sweetcorn,  
Young Fennel, Apricot and Pistachio Sausage Roll, Quince Jus

ATLANTIC HALIBUT  
Roasted Langoustines, Nasturtium Oil, Wild Fennel,  
Vermouth Cream, Young Leeks, Caviar

### SIDE DISHES

All at 4.50

Spiced Potatoes, Turmeric, Coriander

Roast Red Onion and Beetroot

Brighton Blue Creamed Leeks

Sweet and Sour Carrots

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*

## CHEESE COURSE

*(optional)*

CHOOSE A SELECTION FROM OUR CHEESE CABINET

3 Cheese 7.50 | 5 Cheeses 12.50 | 7 Cheeses 17.00

## DESSERTS

### CHOCOLATE, PLUM AND HAZELNUT

Dark Chocolate Pavé, Poached Plums, Frangelico Mousse, Hazelnut Ice Cream

### ROAST BANANA SOUFFLE

White Chocolate and Lime Crème Anglaise, Kalamansi Sorbet

### RHUBARB, GINGER AND CUSTARD

Baked Cheesecake, Poached Yorkshire Rhubarb Mosaic, Stem Ginger, Rhubarb Sorbet

### KENTISH APPLE PRESSING

Cinnamon and Custard Doughnut, Green Apple Sorbet, Macerated Blackberries

### BLOOD ORANGE PARFAIT

Liquorice, Sherbet, Blood Orange and Tonka Bean Curd, Rapeseed Cake

### SELECTION OF BRITISH AND FRENCH CHEESES

with Truffle Honey, Apple Chutney, Biscuits, Homemade Malt Loaf  
*Supplement, Six Pounds*

## 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.*

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

*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 Phillips*



Head Chef  
Patrick Hill

General Manager  
Gary Beach