

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*

POACHED SCOTTISH LOBSTER

Heirloom Tomatoes, Yoghurt

Tomato Consommé Bloody Mary

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### APPLE WOOD SMOKED DUCK

Shaved Foie Gras, Confit Duck Pressing, Roasted Plums

*Pinot Noir, Joel Gott, Willamette Valley, Oregon*

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CORNISH CRAB TARTLET

White Crab, Coronation Dressing, Avocado

Chanson Blanc, Clos de Gat, Ayalon Valley, Judea

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### DRY AGED FILLET OF BEEF

Crisp Brisket, Young Beetroot, Grelot Onions

*Malbec 'Diamant Rouge', Chateau Armandiere, Cahors*

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ROQUEFORT & STRAWBERRY

Roquefort Mousse, Kentish Strawberries

Ice Wine, Chateau Changyu, Liaoning, China

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### CARAMEL MOUSSE

Lime Sorbet, Ginger Nut

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MILK AND HONEY

Peaches, Milk Sorbet, Honey

Pinot Blanc, Domaine Henri Gouges, Burgundy

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### SELECTION OF PETITS FOURS

## DINNER MENU

Fifty-Five Pounds | Three Courses

### STARTERS

#### POT ROAST QUAIL

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

#### POACHED SCOTTISH LOBSTER

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

#### APPLE WOOD SMOKED DUCK

Shaved Foie Gras, Confit Duck Pressing, Roasted Plums, Hazelnuts, Bitter Leaves

#### CORNISH CRAB TARTLET

White Crab, Avocado, Brown Crab Mousse, English Gem Lettuce, Coronation Dressing

#### YEAST EXTRACT CURED SALMON

Pink Grapefruit, Watercress Mousse, Samphire, Radish, Confit Bread Crumbs

### MAIN COURSES

#### DRY AGED FILLET OF BEEF

Grilled Fillet of Kentish Dry Aged Beef, Crisp Brisket, Roast Young Beetroots with Rosemary, Grelot Onions, Crisp Potato and Red Wine Jus

#### POT ROAST GUINEA FOWL

Brighton Blue Cheese Macaroni, Pearl Onions, Broad Beans, Baby Globe Artichoke, Madeira Cream

#### FILLET OF ATLANTIC SEABASS

Lobster Tortellini, Salsify, Girolles Mushroom, Lobster and Cumin Cream

#### SALT MARSH LAMB

Roast Best End, Steamed Shoulder Pudding, Smoked Aubergine, Purple Sprouting Broccoli, Lamb Samosa, Heritage Carrots, Lamb Jus

#### RED WINE POACHED MONKFISH TAIL

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

### SIDE DISHES

All at 4.50

New Season Peas 'A la Française'

Jersey Royals, Seaweed Butter

Marinated Bocconcini, Peppers, Soused Red Onions

Kentish Runner Beans, Red Wine Vinegar

Vegetarian Menu available on request

The Menu Exceptionnel 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

*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, STRAWBERRY & ELDERFLOWER

Dark Chocolate Pavé, Strawberries,  
Elderflower Mousse, Strawberry Sorbet

RASPBERRY SOUFFLE

White Chocolate Crème Anglaise, Raspberry Sorbet

VANILLA AND MASCARPONE CHEESCAKE

Kentish Cherries, Citrus Sponge, Sour Cherry Marshmallow, Toasted Oats

LEMON PARFAIT

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

MILK AND HONEY

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

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 Phillip*



Head Chef  
Patrick Hill

Restaurant Manager  
Alex Gautereau