MENU EXCEPTIONNEL

Available Tuesday-Saturday | 6.30-9.30

Seventy-Eight Pounds

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

ROAST HAND DIVED ORKNEY SCALLOP
Linseed Granola, Poached Rhubarb

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DUCK LIVER AND MADEIRA PARFAIT
Confit Duck, Brioche, Preserved Cherries, Smoked Almonds

Gewurztraminer, Signature, René Muré, Alsace

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CORNISH CRAB TARTLET
White Crab, Coronation Dressing, Avocado

Los Hermanos Saludo Txakoli, Crittenden Estate, Kings Valley, Victoria

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DRY AGED FILLET OF BEEF
Shin & Potato Terrine, Ox Cheek Ragout

Malbec 'Diamant Rouge', Chateau Armandiere, Cahors

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ROQUEFORT
Honey Roasted Fig, Pear Gel, Caraway Cracker

Neige Premiere, Apple Ice-Wine, la Fache de la Pomme, Quebec

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ROAST PINEAPPLE MOUSSE
Mango, Lime, Coconut

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LEMON PARFAIT
Lemon Curd, Parkin Cake,
Stem Ginger Mousse

Moscato, Dindarello, Maculan, Veneto, Italy

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SELECTION OF PETITS FOURS

The Menu Exceptionnel has been created so you can enjoy smaller
Portions of some of Thackeray's signature dishes
The Menu is for the whole table

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
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