

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*

PAN FRIED ORKNEY SCALLOPS
Piccolo Parsnips, 'Bombay Mix', Peanuts,
Chanson Blanc, Clos de Gat, Ayalon Valley, Judea

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WHITE'S FARM RED LEGGED PARTRIDGE  
Salt Baked Celeriac, Toasted Linseed Granola, Blackberries  
*Zweigelt, Weingut Peter Schweiger, Niederösterreich*

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CORNISH CRAB
Lemongrass Shellfish Bisque, Confit Salmon, Soused Cockles
Los Hermanos Saludo Txakoli, Crittenden Estate, Kings Valley, Victoria

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DRY AGED SIRLOIN OF BEEF  
Brisket, Shallot Croquette,  
Smoked Bone Marrow, Carrots  
*Gama Nera 'Villette' Grand Cru, Domaine du Daley, Geneva, Switzerland*

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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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MILK AND HONEY
Fig, Milk Sorbet, Honey
*Riesling Auslese, Balthazar Röss,
Hattenheimer Nussbrunnen, Germany*

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SELECTION OF PETITS FOURS

Our 7 course Tasting menu has been created so you can enjoy smaller  
Portions of some of Thackeray's signature dishes  
We also offer a choice of wine flights with wines paired for each course  
The Menu is for the whole table - Last orders for the Menu 1.30pm

## SET LUNCH MENU

2 Courses | Eighteen Pounds

*To include a glass of paired wine with your starter and main course  
Ten Pound Supplement*

3 Courses | Twenty Pounds

*To include a glass of paired dessert wine with your dessert  
Five Pound Supplement*

## STARTERS

LEEK AND POTATO SOUP  
Roquefort, Pearl Barley, Chive

RABBIT AND CHORIZO BALLOTINE  
Wild Fennel, Spiced Emulsion, Crisp Onion

SOUSED SOUTH COAST MACKEREL  
Mackerel Pakora, Kohlrabi, Coriander

SALT AND PEPPER SQUID  
Red Wine Braised Octopus, Fennel Pollen,  
Black Olive Tapenade, Pink Grapefruit  
*Supplement 4.00*

POT ROAST QUAIL  
Pot-Roast Quail Breasts, Confit Leg 'Bonbon' Onion and Grain Mustard Compote,  
Black Garlic Purée, Quail Jus  
*Supplement 4.50*

## MAIN COURSES

SLOW COOKED JACOBS LADDER  
Braised White Cabbage, Mussels, Confit Garlic, Oregano

STEAMED RAY WING  
Chickpea and Saffron Stew, Baby Spinach, Goats Cheese

SUFFOLK PORK CHOP  
Ham Hock and Caper Tortellini, Maple Glazed Turnips, Purple Kale

ROAST SADDLE OF VENISON  
Heritage Squash, Venison Haunch Sheppard's Pie, Pickled Pears, Cocoa Nib Jus  
*Supplement 9.00*

BUTTER POACHED ATLANTIC COD  
Spiced Red Cabbage, Port Braised Salsify, Cep Mushrooms,  
Glazed Chicken Wing, Creamed Sprouts, Chicken Cream  
*Supplement 6.00*

## SIDE DISHES 4.50

Sautéed Sprouts, Chestnuts, Ventreche Bacon

Spiced Potatoes, Turmeric, Coriander

Roasted Celeriac, Apple, Walnuts

Creamed Leeks, Brighton Blue

## Vegetarian & Vegan 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 Cheeses 7.50 | 5 Cheeses 12.50 | 7 Cheeses 17.00

## DESSERTS

VANILLA AND MASCARPONE CHEESECAKE

Clementines, Citrus Sponge, Orange Blossom Marshmallow, Toasted Oats

ROAST BANANA SOUFFLE

White Chocolate and Lime Crème Anglaise, Kalamansi Sorbet

MANGO PAVLOVA

Passion Fruit Curd, Mango and Lime Salsa,  
White Chocolate Sorbet

PISTACHIO MOELLEUX

Rose Ice Cream

SELECTION OF BRITISH AND FRENCH CHEESES

Artisan Biscuits, Apple Chutney  
Supplement 6.00

COFFEE & PETITS FOURS

Four Pounds Fifty

## GROUP BOOKINGS & PRIVATE DINING

*Thackeray's newly refurbished function rooms offer the same exemplary service & fine cuisine to larger groups*

*Available for parties of 8 – 18 diners for lunch or dinner  
for no additional cost or room hire charge.*

*Menus from £18 per person*

*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

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