

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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### POT ROAST QUAIL

Confit Leg 'Bonbon', Black Garlic Purée, Quail Jus

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

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ORKNEY SCALLOP

Parsnip, 'Bombay Mix', Peanuts, Coriander Oil

Los Hermanos Saludo Txakoli, Crittenden Estate, Victoria

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### DRY AGED FILLET OF BEEF

Crisp Brisket, Young Beetroot, Grelot Onions

*Clos le Coutale, Malbec, Cahors*

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FOURME D'AMBERT

Amaretto Jelly, Fig

Sauternes, la Fleur d'Or

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### COCONUT DELICE

Pineapple

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MILK AND HONEY

Peaches, Milk Sorbet, Honey

*Riesling Auslese, Hattenheimer Nussbrunnen,
Balthazar Ress, 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  
Eight Pound Fifty Supplement*

3 Courses | Twenty Pounds

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

## STARTERS

### TRUFFLED BUTTON MUSHROOM VELOUTE **GF**✓

Roast King Oyster Mushroom, Hazelnut and Chive

### DUCK AND PEAR PRESSING

Liver Parfait, Confit Crumb, Baby Pears, Sorrel

### SEARED SOUSED MACKEREL ♥

Crisp Oyster, Dressed Kent Potatoes, Capers, Samphire

### SALT AND PEPPER SQUID

Red Wine Braised Octopus, Cauliflower, Fennel Pollen,

Black Olive Tapenade, Pink Grapefruit

*Supplement 4.00*

### FOIE GRAS AND GUINEA FOWL TERRINE

Roast Chestnuts, Figs, Smoked Almonds, Truffled Brioche

*Supplement 5.00*

## MAIN COURSES

### SLOW COOKED PORK BELLY

Hay Roasted 'Wonky' Carrot, Parmesan Mac 'n' Cheese, Sage and Pork Sauce

### POT ROAST FREE RANGE CHICKEN **GF**

Boulangère Potatoes, Maple Glazed Parsnip, Thyme Jus

### PAN FRIED SMOKED HADDOCK **GF**

Pickled Cockles, Blushed Tomatoes, Chard Corn, Caviar Fish Cream

### 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

*Supplement 8.00*

### GRILLED ATLANTIC HALIBUT **GF** ♥

Cashew Nut and Cured Halibut 'Salsa', Granny Smith Apple, Sea Aster,

Salt Baked Celeriac, Kentish Cider Cream

*Supplement 6.00*

## SIDE DISHES 4.50

Peas 'A la Française', Ventreche Bacon

Spiced Potatoes, Turmeric, Coriander

Roasted Celeriac, Apple, Walnuts

Creamed Leeks, Brighton Blue

## Vegetarian 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

*We are mindful that some guest maybe under time pressures, please advise us if this is the case and we will guide you to the dishes that can be delivered to you quicker*

## 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

### COBNUT AND ROSEMARY FRANGIPAN

Honey Roasted Figs, Cobnut Ice Cream

### SET EGG CUSTARD

Sloe Gin Sorbet, Poached Plums, Bitter Chocolate, Sugared Oats

### MILK AND HONEY

Grappa Poached Peaches, Milk Sorbet,  
Raw Matfield Honey, Pistachios, Dill  
*Supplement 3.00*

### SELECTION OF BRITISH AND FRENCH CHEESES

Artisan Biscuits, Apple Chutney  
*Supplement 6.00*

## 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

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