

## CHEF'S TASTING MENU

Seventy-Eight Pounds

TRUFFLED POPCORN  
Oatcake, Goat's Cheese Mousse

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BARBARY DUCK BREAST  
Honey and Soy Glaze, Pain Perdu, Szechuan Granola  
*Vin de France, Jean-Michel Stephan, Côte-Rôtie*

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CORNISH CRAB  
Lemongrass Shellfish Bisque, Confit Salmon, Soused Cockles  
*Riesling Kabinett Trocken, Balthazar Röss, Hattenheimer Germany*

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DRY AGED SIRLOIN OF BEEF  
Horseradish, Braised Shin Ravioli, Foie Gras,  
Sauce Marco Polo  
*Clos le Coutale, Malbec, Cahors*

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SMOKED WINTERDALE SHAW CHEESE  
Poached Rhubarb, Sour Rhubarb Jam  
*Special Mead, Biddenden Vineyards*

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CONCORDE PEAR AND ELDERFLOWER  
Mascarpone, Pipehouse Gin

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BLOOD ORANGE PARFAIT  
Liquorice, Sherbet  
*Moscato, Dindarello, Maculan, Veneto*

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SELECTION OF PETITS FOURS

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

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

CONFIT LOCH DUART SALMON GF ♥  
Creamed Avocado, Rainbow Radish, Pearl Onions

LOCAL BROCCOLI SOUP GF ✓  
Smoked Almonds, Poached Broccoli Stalk, Yogurt

CORN FED CHICKEN AND RED PEPPER TERRINE  
Black Olive, Basil, Picante Peppers, Confit Tomatoes

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

CEVICHE OF ORKNEY SCALLOPS GF ♥  
Radish, Spiced Cauliflower, Ewe's Curd, Kaffir Lime, Chilli  
*Supplement 3.00*

## MAIN COURSES

SLOW ROAST PORK BELLY  
Sweet Potato, Roast Shallot, Garlic Kale, Sage Jus

BAKED SOUTH COAST PLAICE ♥  
Mussel and Clam Tortellini, Sea Herbs, Lobster Bisque

SLOW BRAISED LAMB SHOULDER GF  
Jersey Royals, Seaweed, Roast Asparagus, Anchovy Sauce

DRY AGED SIRLOIN OF BEEF  
Horseradish, Baked Celeriac with Burnt Onion Powder, Braised Shin Ravioli,  
Foie Gras, Sauce Marco Polo  
*Supplement 8.00*

ATLANTIC HALIBUT  
Roasted Langoustines, Nasturtium Oil, Wild Fennel,  
Vermouth Cream, Young Leeks, Caviar  
*Supplement 6.00*

## SIDE DISHES 4.50

Roast Red Onion and Beetroot

Brighton Blue Creamed Leeks

Sweet and Sour Carrots

Pommes Dauphinoise

## 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

POPPY SEED AND COCONUT CAKE  
Poached Rhubarb, Rhubarb Sorbet, Coconut Tuile

DARK CHOCOLATE MARQUISE  
Peppermint Ice Cream, Dill Sponge

BLOOD ORANGE PARFAIT  
Liquorice, Sherbet, Blood Orange and Tonka Bean Curd, Rapeseed Cake

ROAST BANANA SOUFFLE GF  
White Chocolate and Lime Crème Anglaise, Kalamansi Sorbet  
*Supplement 5.00*

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*