Thackeray's

à la carte menu

Starters

Cornish Crab, 17
Grilled Octopus, spiced tomato and butter sauce,
toasted cashew nut, bombay potato

Confit Duck, 16
five spiced 'eggy bread', smoked duck, parfait, remoulade, apple

Hand Dived Scottish Scallops 19
truffled Jerusalem artichoke, citrus beurre blanc, barigoule

Pot Roast Boned Quail, 16
confit leg bonbon, yogurt, grilled padron pepper, nduja

Crisp Butternut Squash, √ 14
coconut and ginger sauce, capers, red chili

Wild Mushroom Gnocchi, Ⓥ 15
yeasted maitake mushrooms, mushroom and truffle 'cream', charred shallots

Main Courses

Fillet of Beef 49
boulangère potatoes, cheek stuffed roscoff onion, celeriac purée,
green peppercorn sauce

Soy Glazed Atlantic Halibut 44
king oyster mushroom, prawn dumpling, soy and mushroom broth

Roast Saddle of Venison, 48
heritage carrots, roast beetroot, venison pudding, pickled walnut

Pan Fried Bass, 46
romesco, hay baked leeks, golden cross tortellini, cold pressed rapeseed oil

Red Onion and Thyme Hash Brown √ 32
English peas, goats curd, girolles, truffle sauce

Baked Crapaudine Beetroot √ 30
roquefort papillon, pumpkin seed savoury granola, sweetheart cabbage

side dishes 6.00

fried brussels sprouts, crispy bacon, smoked mayonnaise, dried cranberries

sautéed ratte potatoes, blue cheese sauce, crispy capers

sweet and sour carrots, sesame seeds and coriander

Food allergies & intolerances – please speak to one of our team when ordering
√ = dishes suitable for Vegetarians | Ⓥ = dishes suitable for Vegans
A discretionary service charge 0f 12.5% will be added to your bill

Desserts

Coconut Soufflé, 14
coconut rum sorbet, tonka bean and bitter chocolate sauce

Warm Spiced Rum-Soaked Ginger Cake, 12
poached pineapple, crystallized ginger, pistachios, yogurt sorbet

Dark Chocolate Brownie, 13
salted caramel, popcorn ice cream, chocolate crémeux, lime

Macadamia Nut and Mango, Ⓥ 12
roast macadamia nut mousse, coconut sorbet, fresh and candied mango,
cocoa nib granola

Oxford Blue, 14
waffle, maple syrup, pickled pear

Selection of 3 Cheeses, 16
chutney, water biscuits

Selection of Coffee or Teas served with sweet treats 6

kopi luwak *'the world's rarest coffee'* 25

sumatran mandailing kopi luwak is processed naturally by palm civet cats; at night civets gorge themselves on the extremely rare arabica coffee cherries, selecting only those at their optimum ripeness, the ingested berries are then naturally processed during the digestive process, then cleaned and lightly roasted

spirits, liqueurs & after dinner cocktails
please ask to see a bar list for our full selection of after dinner drinks

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