Thackeray's

chef's tasting menu

Table Snacks,
stout and treacle soda bread, yeasted butter
herb wafer, sour cream and caramelised onion

Tuna Tartare,
jalapeno, cantaloupe melon, chives
'Rag and Bone' Riesling , Smalltown Vineyards, South Australia

Confit Duck,
five spiced 'eggy bread', smoked duck, parfait, remoulade, apple
Les Pivoines, Beaujolais Villages, Maison Boutinot

Ravioli
langoustine, salmon and crayfish, kaffir lime, carrot and cumin bisque
'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Fillet of Beef
boulangère potatoes, cheek stuffed roscoff onion, green peppercorn sauce
Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont

or

Pan Fried Bass,
romesco, hay baked leeks, golden cross tortellini, cold pressed rapeseed oil
Albarino 'Raxeira', Bodegas Casa Monte Pio, Salnés Valley, Rias Baixas, Spain

Oxford Blue,
waffle, maple syrup, pickled pear
Blanco Reserva Port, Kopke, Porto, Portugal

Peach and Almond,
poached peaches, dill and almond sponge, honeycomb

Dark Chocolate and Coconut Soufflé,
coconut rum sorbet, tonka bean and bitter chocolate sauce
Essensia Orange Muscat, Andrew Quady, California

coffee, tea & sweet treats

95 pp
65 pp for our suggested wine pairing

the tasting menu is for the whole table
available 12.00 - 1.30 & dinner 6.30 - 8.30 | Wednesday – Saturday

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