

LUNCH MENU

2 courses £25.00 | 3 courses £27.00
£10 supplement to include our recommended wine pairing

STARTERS

CORONATION CHICKEN BALLOTINE
Coconut, Dried Apricots, Seared Baby Gem

SWEET SOUSED MACKEREL
Spiced Red Lentils, Confit Shallot, Coriander

ROAST DUCK BREAST *£6 Supplement*
Spiced Oat and Treacle Cake, Roast Pumpkin, Toasted Seeds, Confit Leg, Pickled Mushrooms

CITRUS CURED SEA BASS *£8 Supplement*
Cornish Crab, Red Cabbage and Peanut 'Slaw', Charred Lime, Smoked Goat's Curd

MAIN COURSE

THACKERAY'S ROAST TURKEY
Goose Fat Roast Potatoes, Crushed Winter Roots, Cranberry Sauce, Pigs in Blankets, Chard Hispi, Glazed Parsnip

PORK BELLY
Roasted Chestnuts, Poached Bilberries, Marjoram, Chervil Root

BUTTER POACHED POLLOCK
Parmesan Gnocchi, Steamed Razor Clams, Choy Sum, Fermented Garlic

AGED SCOTTISH SIRLOIN OF BEEF *£10 Supplement*
Oxtail Ravioli, Confit Egg Yolk, Beef Shin and Roots Hot Pot, Wild Mushroom Cream

ROAST ATLANTIC COD *£8 Supplement*
Crayfish and Spring Onion Cannelloni, Salsify, Trompette de la Mort, Crisp Squid

SIDE DISHES £4.50

Goose Fat Roast Potatoes, Truffle
Roasted Brussel Sprouts, Ventrenche, Chestnuts
Salt Baked Beetroot, Pomegranate and Red Chilli

DESSERTS

THACKERAY'S CHRISTMAS PUDDING
Bay Leaf Ice Cream, Sugared Kumquats

RUM SOAKED GINGER CAKE
Caramel Poached Pineapple, Coconut, Lemon Verbena

SALTED PEANUT BUTTER PARFAIT
Toffee, Dark Chocolate Sorbet

ROAST BANANA SOUFFLE *£6 Supplement*
Kalamansi Sorbet, Caramelized White Chocolate Sauce

CHEESES *£4 Supplement*
Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey

♥ dishes that are lower in cholesterol, salt & fats | **GF** dishes which are gluten free
√ dishes which are suitable for vegetarians | **vg** suitable for vegans

Food Allergies and intolerances – please speak to one of our front of house team when ordering.
A discretionary service charge of 12.5% will be added to your bill.
All indicated prices are inclusive of 5% VAT / 20% VAT (alcohol)