

DECEMBER LUNCH MENU

2 courses £25.00 | 3 courses £27.00

£12 supplement to include our recommended wine pairing for 2 courses

£6 supplement to include a glass of dessert wine

STARTERS

CORNISH CRAB AND DOLCELATTE TART

Caramelized Celeriac, Granny Smith, Chickpea, Apple and Cider Dressing

£8 supplement

CHICKEN, LEEK AND DUCK LIVER PRESSING

Onion and Pancetta Brioche, Celeriac Remoulade

MULLIGATAWNY SOUP

Confit Duck Egg, Crème Fraiche

ROAST PARTRIDGE

King Oyster Mushroom, Potato Wrapped Leg, Concorde Pear, Roast Parsnip

£6 supplement

MAINS

NORFOLK BRONZE TURKEY

Goose Fat Roast Potato's, 'Pigs in Blankets', Cranberry and Chestnut Stuffing, Crushed Root Vegetables, Brussel Sprouts, Marjoram Roasting Juices

AGED SIRLOIN OF BEEF

Ox Cheek 'Doughnut', Purple Sprouting Broccoli, Almond, Fermented Garlic

£10 supplement

COD

Black Truffle Gnocchi, Girolles, Kale Sprouts, Mushroom and Soy Cream

SEA BASS

Butterbean and Tomato Stew, Little Wallop Goats Cheese, Poached Baby Globe Artichokes

£8 supplement

DESSERTS

THACKERAYS CHRISTMAS PUDDING

Vanilla and Brandy Crème Anglaise, Winter Berry Compote

CHOCOLATE AND STRAWBERRY

Dark Chocolate and Prune Brownie, Chocolate and Earl Grey Mousse, Strawberry

£4 supplement

KENTISH RASPBERRY SOUFFLE

Raspberry Sorbet, Milk Clusters, Bay Leaf and White Chocolate Sauce

£5 supplement

CHEESES

Artisan Biscuits, Kentish Apple Chutney, Quince Jelly, Truffle Honey

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)