

## 25th Anniversary short tasting menu



### Table Snacks and Bread

**Thackeray's Duck Salad 'Three Ways',** - 2003

toasted brioche

*Les Pivoines, Maison Boutinot, Beaujolais Villages, France*

**Roast Scottish Sea Trout,** - 2002

trout cannelloni, red onion marmalade, wilted red chard and horseradish cream sauce

*'Rag and Bone' Riesling, Smalltown Vineyards, Eden Valley, South Australia*

**Rack of Lamb,** - 2026

lamb shoulder Cumberland pie, tomato fondue, lovage pesto

*Côtes-du-Rhone Premier Terroir, Chateau Beauchene, Orange, Southern Rhône*

or

**Stuffed Fillet of Lemon Sole,** - 2026

prawn mousse, Devon palourde clams, citrus braised endive, chive beurre blanc

*Albarino 'Raxeira', Bodegas Casa Monte Pio, Salnés Valley, Rias Baixas, Spain*

**Époisses,**

pickles, saucisson, crouton

**Raspberry Soufflé,** - since 2001

crumble, raspberry sorbet, vanilla and raspberry sauce

*'Elysium' Black Muscat, Andrew Quady, California*

**48 pp**

*25 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 – Friday**