

Thackeray's 20th Anniversary Tasting Menu

November 2021 marks the 20th Anniversary of the opening of Thackeray's
To mark this unique milestone our Head Chef Patrick has created an anniversary tasting menu
showcasing some of our signature dishes from the past 20 years

Available Lunch until 1.30pm & Dinner until 9.00pm, Wednesday - Saturday

78 per person

50 per person for our suggested wine pairing

SELECTION OF BREAD

PAN FRIED LANDES FOIE GRAS 2009

Smoked Aubergine, Baby Onions, Polenta, Sauce Albufeira

Chateau Lafaurie-Peyraguey, Sauternes, France

POACHED AND TORCHED FILLET OF BRILL 2019

Pickled Heritage Carrots, Coriander Yogurt, Raisins, Spiced Red Lentils, Carrot and Cumin Cream

Chanson Blanc, Clos de Gat, Ayalon Valley, Judea

DRY AGED FILLET OF BEEF 2017

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

Chateau Beauchene, Premier Terrior, Cotes-du-Rhone, France

FOURME D'AMBERT 2021

Pickled Walnuts, Caramalised Apple

20-Year-Old Tawny Port, Sandeman

MELANGE D'ORANGE 2004

Orange and Bay Leaf, Orange Curd, Orange and Vanilla Sorbet

Ice Wine, Golden Diamond Label, Chateau Changyu Icewine Co., Liaoning, China

RASPBERRY SOUFFLE 2001-2021

Raspberry Sorbet, White Chocolate Sauce

'Rosa Regale' Spumante, Banfi, Brachetto d'Acqui DOCG, Italy

PETITS FOURS

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)