Thackeray's

November Short Tasting Menu

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

Tuna Tartare,
jalapeno, cantaloupe melon, chives
Bacchus Fumé 'Aelkimi', Hidden Springs Vineyard, Horam, East Sussex

Confit Duck,
five spiced 'eggy bread', smoked duck, parfait, remoulade, apple
No.33 Riesling, Rieslingfreak,Clare Valley, South Australia

Treacle Cured Pork Loin,
pearl barley, pear and sage croquette, autumn cabbage, braised cheek
Barbera d'Asti, Conti Buneis, Castello del Poggio, Piedmont

or

Butter Poached Pollock,
crisp dill and parmesan polenta, sauce gribiche, chili kale
'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Oxford Blue,
waffle, maple syrup, pickled pear

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

48 pp
38 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

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