

A LA CARTE MENU

Served Lunch & Dinner, Wednesday – Saturday

STARTERS

CORNISH CRAB	16
Smoked Almond, Carrot and Celeriac, Apple, Yogurt	
CONFIT RABBIT LEG	14
Saddle, Poached Apricot, English Gem, Coronation Dressing, Coconut	
HAND DIVED ORKNEY SCALLOPS	18
Pesto, Morel, Broad Beans, Feta, Preserved Lemon	
SOY BRAISED PORK SHOULDER	15
Gooseberry Jam, Radicchio, Red Chilli	
HEN OF THE WOODS ✓	14
Crumbled Feta, Pesto Dressing, Soused Shallots	
CHILLI AND HONEY ROAST HALLOUMI ✓	13
Hazelnuts, Pomegranate, Treviso Chicory, Coriander	

MAIN COURSES

AGED FILLET OF SCOTTISH BEEF	45
Poached Globe Artichoke, Braised Ox Cheek, Champ Potato, Chimichurri	
BARBEQUED MONKFISH TAIL	36
Fried Gnocchi, English Asparagus, Saffron Aioli, Monk's Beard	
PENSHURST LAMB	40
Best End, Pressed Belly, Spiced Sweetbread, Smoked Red Pepper, Sprouting Broccoli, Sauce Niçoise	
PAN FRIED STONE BASS	34
Chili and Salmon Tortellini, Kafir Cream, Carrot and Radish Kimchi	
BAKED AUBERGINE ⑤	24
Coriander and Peanut Pesto, Yellow Courgette, Soused Golden Raisins, Spiced Almond Cream	
CUMIN SPICED CAULIFLOWER ✓	25
Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates	

SIDE DISHES £5

Red Pepper and Apricot Couscous, Feta
Spiced Potatoes, Coriander Yogurt
Green Beans, Confit Shallot, Red Wine Vinegar

✓ = dishes suitable for Vegetarians | ⑤ = dishes suitable for Vegans

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OPTIONAL CHEESE COURSE

WHIPPED TUNWORTH 8
Baked Apple, Linseed Cracker, Rosemary

DESSERTS

THACKERAY'S DESSERT TO SHARE *per person* 12
A Selection of Individual Sweet Plates for Two or More to Share

DARK CHOCOLATE AND BLUEBERRY 12
Mousse, Feuilletine, Hazelnut, Blueberries

RASPBERRY SOUFFLÉ 14
Sorbet, Vanilla Custard

MILK AND HONEY 12
Grappa Poached Peaches, Milk Sorbet, Raw Matfield Honey, Almond, Dill

COCONUT SET CREAM (V) 11
'Honeycomb', Rum Pineapple, Raisins, Mango and Passion Fruit Sorbet

SELECTION OF CHEESES FROM OUR CABINET
3 Cheeses 9.00 | 5 Cheeses 12.00 | 7 Cheeses 15.00

AFTER DINNER

SELECTION OF COFFEE & TEAS,
Served With Home Made Petits Fours 5.50

KOPI LUWAK *'the world's rarest coffee'* 25

Sumatran Mandailing Kopi Luwak is processed naturally by Palm Civet cats; at night Civets gorge themselves on the extremely rare Arabica Coffee Cherries, selecting only those at their optimum ripeness. The ingested berries are then naturally processed during the digestive process. The resulting beans are cleaned and lightly roasted, resulting in a uniquely rich and smooth coffee.

SPIRITS, LIQUEURS, STICKYS & AFTER DINNER COCKTAILS

Please ask to see a bar list for our full selection of after dinner drinks