

A LA CARTE MENU

Served Lunch & Dinner, Wednesday – Saturday

STARTERS

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

MAIN COURSES

DRY AGED SCOTTISH BEEF FILLET / RIB EYE Smoked Aubergine, Baked Celeriac, Alliums, Truffle Pomme Écrasées	48/44
BARBEQUED MONKFISH TAIL Fried Gnocchi, Sea Blite, Saffron Aioli, Sea Purslane	36
PENSHURST LAMB Best End, Pressed Belly, Spiced Sweetbread, Smoked Red Pepper, Sprouting Broccoli, Sauce Niçoise	40
'RACK' OF BAKED LEMON SOLE Butternut and Potato Galette, Chicory, Summer Slaw, Carrot and Cumin Cream	38
BUTTER ROASTED SUMMER SQUASH ✓ Smoked Red Pepper, Aubergine, Tenderstem, Feta, Spiced 'Salsa Verde'	24
PANKO BREADED CAULIFLOWER ✓ Crisp Capers, Dill Yogurt, Pickled Cucumber, English Pea, Masala Sauce	25

SIDE DISHES £5

Red Pepper and Apricot Couscous, Feta
Crisp Potato, Truffled Mayonnaise, Caramelised Onion
Green Beans, Confit Shallot, Red Wine Vinegar

✓ = dishes suitable for Vegetarians | (V) = dishes suitable for Vegans

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OPTIONAL CHEESE COURSE

WHIPPED TUNWORTH 8
Baked Apple, Linseed Cracker, Rosemary

DESSERTS

THACKERAY'S DESSERTS 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 BRITISH ARTISAN CHEESES
3 Cheeses 9.00 | 5 Cheeses 14.00 | 7 Cheeses 18.00

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