Valentine's tasting menu

Thackeray's

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

Scallop Ceviche,
blood orange, tarragon, cold pressed rape seed oil
'Rag and Bone' Riesling , Smalltown Vineyards, Eden Valley, South Australia

Confit Duck and Pear,
five spiced 'eggy bread', smoked duck, parfait, celeriac
Les Pivoines, Beaujolais Villages, Maison Boutinot

Langoustine, Salmon and Crayfish Raviolo,
kaffir lime, carrot and cumin bisque
'Aiora' White, Moschopolis Winery, Thessaloniki, Greece

Fillet of Beef,
braised puy lentils, cheek stuffed roscoff onion, boulangère potatoes, green peppercorn
Côtes-du-Rhone Premier Terroir, Chateau Beauchene, Orange, Southern Rhône

or

Poached Atlantic Halibut,
king oyster mushroom, prawn dumpling, enoki, soy and mushroom broth
Albarino 'Raxeira', Bodegas Casa Monte Pio, Salnés Valley, Rias Baixas, Spain

Apple and Roquefort Tart Tatin,
to share
Blanco Reserva Port, Kopke, Porto, Portugal

Trifle,
rhubarb & custard

Roast Banana Soufflé,
Kalamansi sorbet, caramelised white chocolate and lime sauce
Tokaji 5 Puttonyos, Pajzos, Tokaj, Hungary

coffee, tea & sweet treats

95 pp
65 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 – Saturday

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