

## THACKERAY'S HONESTY MENU

We have introduced our new Honesty menu to allow all comers to experience the exciting produce and innovative cooking from our talented kitchen team

We invite you to pay what you feel the experience means to you by completing the feedback card on your table and handing to your server when asking for the bill.

*£30 supplement per person if you would like to include our suggested drinks pairing*

### COSY BY THE FIRE

Spiced Nuts, 'Pate on Toast', Mushroom & Smoked Onion Tea, Crisp Oyster & Seaweed

### BURGER ME!

Aged Kentish Venison and Foie Gras Burger, Milk Bun, Worcestershire Mayonnaise, Pickled Red Cabbage

*Restoring Balance IPA, Good Things Brewery, Eridge*

### 'DON'T BE SHELLFISH'

Hand Dived Scallop Ceviche, Buttermilk, Dill Oil, Pickled Shallot, Horseradish

*Pinot Gris Reserve, New Hall Vineyards, Purleigh, Essex 2018*

### CHICKEN OF THE FOREST

Corn-Fed Chicken, King Oyster Mushroom, Fermented Garlic, Black Truffle

*Pinot Noir, Joel Gott, Willamette Valley, Oregon 2017*

### MONTGOMERY RAREBIT

Crumpet, Worcestershire Sauce

*Mulled Farmhouse Cider, Big Nose & Beardy, Framfield*

### PINK TO MAKE THE BOYS WINK!

Ruby Chocolate Pavé, Strawberry Sorbet, Thai Basil, Gariguetto Strawberries

*Black Muscat 'Elysium', Andrew Quady, California, U.S.A. 2016*

Service will **not** be added to your bill | please feel free to leave gratuities at your discretion



The best post and best photograph will be contacted each week with a special gift as a thank you from us! **#honestymenu**  
**@thackeraysrestaurant @richardphillips9627 @chefpatrickhill @garybeach1974**