

THACKERAYS TASTING MENU WINE FLIGHT MARCH 2023



100 ml



100ml



100ml



125ml



50ml



100ml



50ml

**HAND PICKED  
CRAB**  
Burnt Clementine,  
Pistachios

*'Loose Rein' Pinot Gris,  
Yotes Court Vineyard,  
Mereworth, Kent*

**POACHED BREAST  
OF GUINEA FOWL**  
BBQ Sweetcorn,  
Salsify, Truffle

*Glouglou, Domaine des  
Sables Verts, Saumur-  
Champigny, Loire,  
France*

**SMOKED HALIBUT**  
Granny Smith,  
Cashew, Dill  
*Voski, Zorah, Vayots  
Dzor, Armenia*

**DRY AGED DEXTER  
BEEF FILLET**  
Sweetbread, Cheek,  
Dauphinoise Potato  
*Brunello di Montalcino  
DOCG, Trambusti, Italy*

**TÊTE DE MOINE**  
Apricot, Smoked Al-  
monds, Shallot  
*Sauternes, Chateau  
Laville, Bordeaux,  
France*

**LEMON ME-  
RINGUE**  
Lemon Sponge,  
Curd, Limoncello  
*Traditional Method  
Brut Rosé, Herbert  
Hall, Marden, Kent*

**RASPBERRY SOUF-  
FLE**  
White Chocolate,  
Raspberry  
*Black Muscat 'Elysium',  
Andrew Qady, Califor-  
nia, U.S.A.*