

THE THATCH

MAIN MENU

MAIN COURSE

BUTTERNUT SQUASH TAGINE	17.00
FIVE BEANS, APRICOT COUS-COUS, RAITHA AND WARM FLAT BREAD (GF* VG)	
PAN ROASTED CHICKEN BREAST	18.00
CRISPY POTATO CAKE, SMOKED ALMOND & BROCCOLI WITH A CONFIT GARLIC JUS (GF)	
BANGERS & MASH	17.50
TRIO LOCAL SAUSAGES, MUSTARD MASH, SAVOY CABBAGE AND ALE ONION GRAVY	
6OZ DUCK BURGER	18.00
TOASTED BUN, FRIED DUCK EGG, SALAD, CHIPS AND ONION RINGS	
GOLD STAR BATTERED POLLOCK	17.00
MINTED PEA PUREE, TARTARE SAUCE AND CHIPS	
PAN SEARED CALF LIVER	17.50
CREAMED MASH, CRISPY BACON, BUTTERED GREENS, CONFIT ONION GRAVY AND PARSNIP CRISPS (GF)	
SLOW COOKED PORK BELLY	17.00
BUBBLE & SQUEAK, BLACK PUDDING, GREEN BEANS & APPLE CIDER JUS (GF*)	
PAN SEARED RED MULLET	18.50
CHERRY TOMATO & BASIL COMPOTE & WARM POTATO & PARSNIP SALAD FINISH WITH BALSAMIC GLAZE (GF)	
SAFFRON FISH PIE	17.50
BOILED EGG, CHEESY MASH, BUTTERED GREENS (GF)	
ARTICHOKE PAPPARDELLE	16.50
SUN-BLUSHED TOMATOES, ROASTED PEPPERS, SPINACH, CARPES, BASIL PESTO AND GARLIC BREAD (GF* V)	

STEAKS & GRILL

SERVED WITH PORTOBELLO MUSHROOM, TOMATO, CHIPS AND ONION RINGS

8OZ FILLET STEAK (GF*)	30.00
8OZ RIB-EYE STEAK (GF*)	28.00
WE RECOMMEND MID-RARE	
MIXED GRILL -	
RUMP STEAK, SAUSAGE, PORK CHOP, LAMB CHOP & GAMMON	26.00

STARTER

THE THATCH ONION SOUP	7.00
GOUDA EN CROUTE (GF* VG* V)	
PAN SEARED SCALLOPS	12.50
CELERIC REMOULADE, CRISPY PANCETTA, LEMON & ELDERFLOWER DRESSING (GF)	
HAM HOCK TERRINE	8.50
BLACK PUDDING, APPLE CHUTNEY, CROSTINI & PEA SHOOTS	
GRILLED GOAT CHEESE	8.00
PUFF PASTRY, RED ONION MARMALADE, BALSAMIC GLAZE & DRESSED SALAD (GF*)	
PORTOBALLO MUSHROOM	7.50
BEAUVALE BLUE CHEESE, PEPPERCORN SAUCE & PEA SHOOTS (GF V)	
CRISPY TIGER PRAWNS	9.00
SWEET CHILLI MAYONNAISE, CHARRED LIME & DRESSED SALAD (GF)	
LEEK & WHITE STILTON GRATIN	8.00
PIGS IN BLANKETS DIPPERS	
SMOKED TROUT SALAD	9.00
PICKLED VEGETABLES, SALAD & DILL MAYONNAISE (GF)	
GRILLED MACKEREL FILLETS	9.00
SAT ON A WALDORF SALAD (GF)	

SHARING PLATTER

BAKED CAMEMBERT	13.00
CROSTINI, CRANBERRY SAUCE AND CRUDITE OF VEGETABLES. (GF* V)	
ADD SLICED CHARCUTERIE MEATS (GF*)	3.00

SIDES

CHIPS 3.50 ONION RINGS 3.50 HOUSE SALAD 3.00 BUTTERED GREENS 3.00 GARLIC BREAD 3.00 CHEESY GARLIC BREAD 4.00 HOMEMADE STEAK SAUCES: PEPPERCORN AND WHITE STILTON 3.50

ALLERGY ADVICE : PLEASE INFORM STAFF IF YOU SUFFER FROM A FOOD ALLERGY

(V)=SUITABLE FOR VEGETARIANS (VE)=SUITABLE FOR VEGAN (VE*)SUITABLE FOR VEGAN ON REQUEST(GF)GLUTEN FREE (GF*)GLUTEN FREE ON REQUEST

WHILST WE HAVE TAKEN EVERY CARE THAT ALLEGENS DO NOT CROSS-CONTAMINATE, THE FOOD PREPARED HERE MAY HAVE COME IN CONTACT WITH ONE OF THE 14 OTHER ALLERGENS.

DESSERTS

APPLE TARTE TATIN (V VG*) SALTED CARAMEL SAUCE AND VANILLA ICE-CREAM	7.00
THE THATCH CHEESECAKE OF THE DAY (V) RUM SOAKED CHERRY AND CHOCOLATE SHAVING	7.00
THE THATCH CREME BRULEE OF THE DAY (GF*) HOMEMADE SHORTBREAD BISCUIT AND FRESH BERRIES	7.00
TREACLE TART (GF* VG*) CLOTTED CREAM AND FROSTED WALNUT	7.00
WHITE CHOCOLATE BLONDE (V GF*) CHAMPAGNE SORBET & RASPBERRY COMPOTE	7.00
TRIO OF ICE-CREAM OR SORBET VANILLA, CHOCOLATE, HONEYCOMB BANANA OR STRAWBERRY ICE CREAM/LEMON OR RASPBERRY SORBET WITH FRESH BERRIES AND CHOCOLATE WAFFER	7.00
TRIO OF ENGLISH CHEESES CRACKER, CHUTNEY, CELERY & GRAPES	9.50

FINISH

SELECTION OF TEA & COFFEES - FROM £2.00

LIQUOR COFFEE - 7.00

ESPRESSO MARTINI - 8.00

ESPRESSO, VANILLA VODKA, KAILUA

CLASSIC MUDSLIDE - 8.00

VODKA, KAILUA, BAILEYS

SUPPLIERS

WARDS BUTCHERS - OWEN TAYLORS

NOTTINGHAM SEAFOOD - CROPWELL BISHOP

HOLDSWORTH - FRUIT BASKET - HAMBELTON BAKERY

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