

# THE THATCH

## MAIN MENU

### MAIN COURSE

<b>BUTTERNUT SQUASH TAGINE</b>	17.00
FIVE BEANS, APRICOT COUS-COUS, RAITHA AND WARM FLAT BREAD (GF* VG)	
<b>PAN ROASTED CHICKEN BREAST</b>	18.00
CRISPY POTATO CAKE, SMOKED ALMOND, PARMESAN & BROCCOLI WITH A CONFIT GARLIC JUS (GF)	
<b>BANGERS &amp; MASH</b>	17.50
TRIO LOCAL SAUSAGES, MUSTARD MASH, SAVOY CABBAGE AND ALE ONION GRAVY	
<b>6OZ DUCK BURGER</b>	18.00
TOASTED BUN, FRIED DUCK EGG, SALAD, CHIPS AND ONION RINGS	
<b>GOLD STAR BATTERED POLLOCK</b>	17.00
MINTED PEA PUREE, TARTARE SAUCE AND CHIPS	
<b>PAN SEARED CALF LIVER</b>	17.50
CREAMED MASH, CRISPY BACON, BUTTERED GREENS, CONFIT ONION GRAVY AND PARSNIP CRISPS (GF)	
<b>SLOW COOKED PORK BELLY</b>	17.00
BUBBLE & SQUEAK, BLACK PUDDING, GREEN BEANS & APPLE CIDER JUS (GF*)	
<b>PAN SEARED RED MULLET</b>	18.50
ROASTED BALSAMIC SHALLOTS & FENNEL, CHERRY TOMATO & BASIL COMPOTE & WARM POTATO & PARSNIP SALAD (GF)	
<b>SAFFRON FISH PIE</b>	17.50
BOILED EGG, CHEESY MASH, MIXED GREEN BEANS. (GF)	
<b>ARTICHOKE PAPPARDELLE</b>	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	
<b>8OZ FILLET STEAK (GF*)</b>	30.00
<b>8OZ RIB-EYE STEAK (GF*)</b>	28.00
WE RECOMMEND MID-RARE	
<b>MIXED GRILL -</b>	
<b>RUMP STEAK, SAUSAGE, PORK CHOP, LAMB CHOP &amp; GAMMON</b>	26.00

### STARTER

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

### SHARING PLATTER

<b>BAKED CAMEMBERT</b>	13.00
CROSTINI, CRANBERRY SAUCE AND CRUDITE OF VEGETABLES. (GF* V)	
<b>ADD SLICED CHARCUTERIE MEATS (GF*)</b>	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
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ALLERGY ADIVCE : PLEASE INFORM STAFF IF YOU SUFFER FROM A FOOD ALLERGY

(V)=SUITABLE FOR VEGATABIANS (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 ORTHER ALLERGENS.

## DESSERTS

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

## EARLY BIRDS LUNCH MENU

### STARTER

*Warm Bread & Oils with Sun-blushed Tomato & Olives*  
*The Thatch Onion Soup*

*or*

*Smoked Trout fillet with Pickled Vegetable Salad*

### MAIN

*Artichoke Pappardelle Pasta with Basil Pesto.*

*or*

*Pan Seared Chicken Breast with Potato cake, Greens & Garlic Jus.*

*or*

*Breaded Scampi with Tartare Sauce, Chips & Peas*

*or*

*Roast Dinner*

*(depending on availability - ask staff member)*

### DESSERT

*Cheesecake of The Day*  
*Creme Brulee of The Day*  
*Ice-Cream & Sorbets*



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