

THE THATCH *Menu*

STARTERS

Soup of the day 7.00

Homemade bread & butter (VG, GF)*

Pigeon Breast 7.50

Beetroot puree, black pudding & wild mushroom with sweet potatoes crisps. (gf)

Smoked Salmon 8.00

Salmon mousse, pickled cucumber, crème fraîche, dill, capers & lime. (gf)

Wild Mushroom Parfait 7.50

Pickled shallot rings with soy marinated enoki & spring onion & herb infused bread

Bread & olives 6.50

Flat Breads

Tomato & Red Pesto

Garlic & Coriander

Española

Add cheese 25p per flat bread

JUNE & JULY

SMALL PLATES & FLAT BREADS

4 for 25, 3 for 20
1 for 7.50

Ocean

Bang Bang Fish Bites

Bang bang sauce (gf)

Calamari

Garlic aioli

Torpedo Prawns

Sweet chilli

Langoustine Scampi

Tartar sauce (gf)

Escabeche of Sea Bass

Tomato sauce and pickled vegetables (gf)*

Veggie

Halloumi

Sweet chill jam (gf)

Pakoras

Mint yogurt & mango (gf)

Padron Peppers

Romesco sauce & Manchego cheese (gf, vg)*

Patatas Bravas

Bravas sauce & parmesan sauce (gf, v)*

Mushrooms Ajillo

Sherry, garlic & butter (gf, v)*

Meat

Tandoori Chicken

Tamarin sauce (gf)

Meatballs

Tomato sauce & garlic aioli (gf)

Lamb Koftas

Mint yogurt & flat bread (gf)*

Patatas Española

Bravas sauce & chorizo peppers garlic & onion (gf, v)*

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JUNE & JULY

MAIN FOOD

Beef Short Rib Ragu	18.50
<i>Tagliatelle, Garlic flat bread, parmesan sauce</i>	
Lamb Rump	18.50
<i>Courgette moussaka, fondant potato, minted pea puree & jus (gf)</i>	
Crispy Pork Belly	17.00
<i>Roasted sweet potatoes, braised red cabbage, apple & fennel puree, sweet potatoes crisps, jus</i>	
Herb crusted Swordfish	18.50
<i>Lemon confit potatoes, cherry tomatoes, crispy capers with mussel & chorizo broth</i>	
Coconut & Lime Chicken	17.00
<i>Crispy chicken, served with rice and a creamy coconut an lime sauce(gf)</i>	
Lemon feta asparagus Orzo	16.50
<i>British asparagus, with crumbled feta cheese and lemon orzo pasta</i>	
Fish of the day	18.50
<i>Speak to waiting staff</i>	
Fish & chips	16.00
<i>Haddock, mushy peas & tartar sauce (GF)</i>	
Pie of the Day	17.50
<i>Seasonal vegetables, chips or mash</i>	

STEAKS 6-9 PM

8oz Fillet	32.00
8oz Ribeye	28.00
Steak sauces	3.50
<i>Peppercorn or Long Clawson Stilton</i>	
<i>All steaks come with chips, grilled mushroom tomato, rocket salad and onion rings (Gf)</i>	

STEAK NIGHT THURSDAYS

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2 x 8oz Fillet	58.00
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2 x 8oz Ribeye	49.00
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<i>All steaks come with chips, grilled mushroom, tomato, rocket salad and onion rings (Gf)</i>	
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Also enjoy on us	
.	.
A medium house wine (red, white or rose)	
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A pint	
.	.
(Hawkstone cider, Mahou, Staropraman, Guinness, Phavha Shipstons Original or Gold star)	
.	.
Coke, diet coke or lemonade	
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Allergy advice : please inform staff if you suffer from a food allergy

(V)=Vegetarian (VG) Vegan (GF) Gluten free * on request

Dairy free on request Please speak to our staff we will accommodate where we can

Whilst we have taken every care that allergens do not cross-contaminate, the food prepared here may have come in contact with one of the 14 other allergens.

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JUNE & JULY

DESSERTS

Crème brûlée of the day 8.00

with shortbread & Berries (V, GF)*

Sticky toffee pudding 8.00

vanilla ice cream (V, GF)

Chocolate Brownie 8.00

Vanilla Ice-cream (GF)

Cheesecake of the Day 8.00

fruit compote (V)

Lemon Meringue 8.00

Cream and lemon curd (GF, V)

Cheese & biscuits 9.00

3 English cheeses

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