

Winter Menu

Starters

- Rustic breads, olives, sun blushed tomatoes, oil & balsamic dip £3.50
Homemade soup of the day (GF) £5.95
Thatch Indian platter: Lamb kofta, tandoori chicken, onion bhaji, tamarind sauce (GF) £9.95
Seafood chowder with potato & leeks, fresh bread (GF*) £7.95
Pork, black pudding & apple terrine, bramley apple chutney (GF) £6.95
Garlic King prawns served on crostini, topped with pea shoots (GF*) £9.95
Goat's cheese, sun-blushed tomato & spinach strudel, tomato & basil sauce £6.95
Smoked trout, celeriac & apple rémoulade, tarragon pesto, micro herbs (GF) £7.95

Mains

- Breaded lemon chicken, sautéed new potatoes, green beans & tenderstem broccoli, lemon cream sauce £16.95
Lamb steak balti, biryani rice, asian slaw (GF) £17.95
Seared seabass, crushed new potatoes, pancetta, green beans, peas, saffron roulette (GF) £16.95
Pork and leek sausages, buttered mash, peas, red wine jus, crispy leeks £14.95
Vegetable moussaka, tossed green salad, garlic flat bread (GF, Vg) £15.95
The Thatch beer-battered fish & chips, mushy or garden peas, tartare sauce (GF*) £14.95
8oz Fillet steak surf & turf, parsley mash, tenderstem broccoli, garlic king prawns (GF) £28.95
Grilled flat fish of the day, new potatoes, green vegetables, lemon & caper butter (GF) £ Market Price
8oz Ribeye steak, twice cooked chips, mushroom, tomatoes, watercress salad (GF) £19.95
8oz Fillet steak, twice cooked chips, mushroom, tomatoes, watercress salad (GF) £25.95

Sides

- House Salad £2.50 | Garlic bread £2.50 | Onion rings £3.50 | Twice-cooked chips £3.50
Homemade steak sauces (garlic, peppercorn, stilton or diane) £2.50

Tapas

3 for £14 or £5.50 each

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| Classic patatas bravas (GF) (Vg) | Bang Bang Halloumi (V) (GF) |
| Beef rib, ginger & chilli glaze (GF) | Garlic & rosemary beef meatballs, marinara sauce (GF) |
| Potato, tomato & onion frittata (V) | Oxtail & potato gratin, roast beef gravy (GF) |
| Breaded aubergine cannelloni, smoked bacon, mozzarella, tomato sauce | Tandoori chicken oyster, coconut & chilli sauce (GF) |
| Cod fishcakes, roast garlic, paprika (GF) | Prawn, chicken & chorizo paella (GF) (+£2.50 supplement) |
| Salt & pepper chicken wings | Crispy chilli beef in lettuce wrap, lime & soy reduction (GF) |

Sharing Board

Cured meat & cheese platter, dips, slaw & olives (GF*) £8.99 pp or £16 for two

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Desserts

Warm chocolate brownie, vanilla ice cream & chocolate sauce (GF) £6.95

Sticky toffee pudding, honeycomb ice cream, toffee sauce (GF) £6.95

Vanilla crème brûlée, homemade shortbread, topped with berries (GF*) £6.95

Cheesecake of the day (*please ask your server*) £6.95

Selection of ice creams & sorbets (GF) £6.95

Affogato – a shot of espresso, Italian liqueur of your choice, served with vanilla ice cream (GF) £6.95

Selection of cheese & biscuits, celery, grapes & chutney £8.95

Coffee

Espresso £2.20, Americano £2.40, Cappuccino £2.80, Double Espresso £2.80, Macchiato £2.50, Ristretto £2.40, Latte £2.80, Hot Chocolate £2.80

Caffe Mocha £3.50, Liqueur Coffee £4.95, Teas £1.80 (please ask for flavours)

Dessert Drinks & Cocktails

Espresso martini £7.95
(Vanilla Vodka, Kahlúa, Espresso)

Espresso rum martini £7.95
(Dead Man's Fingers rum, Kahlúa, Espresso)

Classic Mudslide £7.95
Baileys, Kahlúa, vodka. *The perfect dessert cocktail.*

Tannat Red Dessert Wine 125ml £7.50 Bottle £26.50

Dominicale Dolce 125ml £6.50 Bottle £21.50

Selection of spirits & liqueurs 50ml £6