

APERITIFS
Prosecco - £7
Bloody Mary - £8

THE THATCH INN

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Bucks Fizz - £8
Champagne Glass - £10

LUNCH & DINNER MENU

SHARING

Baked Camembert, Garlic, Rosemary, Cornichons & Toasts (V)	15
Sharing Platter – The Meaty One	
Pork Belly Bites, Duck Bon Bons, Cranberry, Orange & Chilli Dip, Chipotle & Maple Glazed Wings, Honey Mustard Pigs in Blankets, Cornichons, Gem Lettuce, Pickled Shallots & Toasts	23

STARTERS

Today's Soup, Mini Loaf & Butter (V)	7
Prawn Cakes, Dill Mayonnaise	10
Salt & Pepper Squid, Aioli & Lemon	9.5
Smoked Ham & Mozzarella Croquettes, Apple & Chilli Chutney, Red Onion & Rocket	9
Burrata, Roasted Pepper Piperade & Basil (GF)	10

SALADS (STARTER OR MAIN)

Stilton, Walnut, Pear & Chicory Salad, Honey Mustard Dressing (GF, V)	s9/m17
Niçoise Salad – Tuna Steak, Olives, Potatoes, Egg & Tomatoes (GF)	s11/m21
Caesar Salad, Cos Lettuce, Croutons, Anchovies, Pecorino & Caesar Dressing	s8/m15
Add Chicken: starter 10 - main 19	

MAINS

Spinach, Mushroom & Gruyère Pancakes, Gruyère & Kirsch Sauce, Fries (V)	18
Slow-Braised Pork Belly, Sweet Onion Charlotte, Tenderstem Broccoli, Roast Carrot & Pan Gravy	23
Pan-Roasted Salmon Fillet, Spinach, Crushed Potatoes, Mussels & Vermouth Chive Sauce (GF)	21
Chicken Kyiv, Hasselback Potato, Sprouting Broccoli & Confit Garlic Cream Sauce	23
Confit Duck Leg, Creamed Potato, Roasted Mediterranean Vegetables & Orange, Lemon & Rosemary Gravy (GF)	23

FAVOURITES

Sausages & Mash, Onion Gravy & Parsnip Crisps (GF)	18
Beer-Battered Haddock & Chips, Peas, Tartare Sauce & Charred Lemon (GF Flour)	19
Treacle Roast Ham, Free-Range Eggs, Chunky Chips & Chef's Ketchup (GF)	19
Today's Pie, Mash & Gravy	19

FROM THE GRILL

8oz Sirloin Steak, Chunky Chips & Watercress (GF)	30
Add Tomatoes (V, GF) or Mushrooms (V, GF) £2 each, or £3 for both	
Smashed Steak Burger, Brioche Bun, Salad, Thatch Burger Sauce & Chunky Chips	19
Mushroom & Halloumi Burger, Brioche Bun, Salad, Thatch Burger Sauce & Chunky Chips (V) Vegan option available	18
Add Bacon (GF) and/or American Cheese (V, GF) £3	

SIDES £4.50

Truffle Mash (GF, V) Chunky Chips (GF, V) Dressed Rocket & Chicory (GF, V)
Cauliflower Cheese (V) Roast Carrots & Sesame (GF, V) Beer-Battered Onion Rings (V)

DESSERTS

Sticky Toffee Date Pudding, Salted Caramel Ice Cream	9.5
Triple Chocolate Brownie, Vanilla Ice Cream & Chocolate Sauce (GF)	9.5
Candied Char-Grilled Peach, Crème Fraîche & Amaretti	9.5
Black Forest Sundae – Brownie, Cherries, Kirsch & Cherry Ice Cream (GF)	9.5
Mango & Passion Fruit Pavlova (GF)	9
Artisan Cheese Selection, Biscuits, Chutney, Frozen Grapes & Apple	14
Ice Creams – £3 per Scoop Please ask for today's selection.	3

Dietary Key:

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFO) Gluten-Free Option
All dishes are prepared in kitchens where allergens, including nuts, are present.
Some dishes may contain small bones. Please ask staff for allergen information before ordering.
A discretionary 12.5% service charge will be added to your bill.

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SANDWICHES

MONDAY - SATURDAY | MIDDAY - 2PM

CLASSIC SANDWICHES 7

White or Granary Bloomer | Add Chunky Chips or Shoestring fries for 2.5

Sausage & Fried Onions
Cheddar & Tomato (v)
Treacle Roast Ham & English Mustard
Bacon, Brie & Avocado
Brie & Cranberry (v)
Smoked Salmon & Cucumber
Fish Finger, Gem Lettuce, Tartare Sauce

SPECIALITY BARRA GALLEGA BAGUETTE 9

Add Chunky Chips or Shoestring fries for 2.5

Reuben- Pastrami, Emmental, Sauerkraut, Gherkins, Russian Dressing (Hot Pressed)
French Dip – Beef, Beef Dripping Onions, Cheddar, Pot of Dipping Gravy (Hot Pressed)
Tuna Melt- Tuna, Mayonnaise, Spring Onions, Cheddar (Hot Pressed)
The Garden Fresh – Mushrooms, Brie, Baby Herbs, Tomatoes (Hot Pressed)

TEAS - 3.5

English Breakfast, Earl Grey, Green, Camomile, Lemon & Ginger, Peppermint, De-caffeinated

COFFEE

Americano 3.4
Latte, Cappuccino, Flat White 3.7
Espresso 3, Double Espresso 3.6

LIQUEUR COFFEES 7.9

Jameson's, Captain Morgan Rum, Famous Grouse, Kahlua, Baileys, Cointreau, Disaranno

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