

LUNCH (Noon - 2.45pm)

STARTERS

- Marinated Feta, Courgette, Broad Bean & Mint Salad 6.50
Soup of the Day 5.25
Salt Beef Croquettes, Pea Purée & Horseradish Cream 7.00
Grilled Cornish Mackerel Fillets on Malted Toast,
Cucumber Pickle 7.25
Warm Halloumi, Cantaloupe Melon & Rocket,
Aged Balsamic & Pine Nuts 6.75
Brixham Crab & Avocado Cocktail, Crispy Tacos 8.75

EITHER/OR Starter/Main

- Superfood Salad of Broccoli, Tabbouleh,
Grapes & Pomegranate, Mint Yoghurt Dressing 6.75/12.75
Brixham Scallops, Tempura Monkfish, Lemon Pomme Purée,
Char-grilled Gem, Pea & Bacon Dressing 9.75/19.00
Pea, Courgette & Basil Carnaroli Risotto,
with or without Free-range Ham 7.50/13.50
Free-range Duck & Crunchy Vegetable Salad,
Toasted Cashews & Oriental Dressing 7.75/14.75

This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

MAINS

- Maple-cured Free-range Gammon Rib Eye Steak,
Poached Egg & Chips 13.50
Market Fish of the Day - See Blackboard
Sweet Potato & Smoked Tofu Lasagne,
Parmesan Polenta Chips 13.50
Merrifield Duck Breast, Confit Leg Boulangère,
Carrots & Mange Tout, Raspberry Jus 21.50
Free-range Chicken Breast, Classic Caesar Salad,
Crispy Bacon & Anchovies 15.25
Whole Baked Lemon Sole,
Brown Shrimp Butter & New Potatoes 17.50
Sea Trout Fishcake, Wilted Spinach,
Lemon & Chive Butter Sauce 13.50
Slow-cooked Lamb Shoulder,
Char-grilled Summer Vegetables & Salsa Verde 18.75

STEAKS

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour & tenderness.



- 28 Day Dry-aged 8oz Rump Steak 19.75
28 Day Dry-aged 10oz Rib Eye Steak 25.00

All Served with Watercress, Chips & a choice of either Béarnaise, Peppercorn & Brandy Sauce or Garlic Butter

- Grill Garnish - Roast Field Mushrooms, Garlic & Thyme Plum
Tomatoes & Beer Battered Onion Rings 3.75

SIDES

- New Potatoes, Sea Salt & Minted Butter 3.75
Chips 3.50
Green Bean, Fennel & Tomato Salad,
Mays & Green French Dressing 3.50
Buttered Courgettes, Peas & Beans 3.75
Summer Garden Salad, Orange & Shallot Dressing 3.50

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

- Soup of the Day 5.25
Prawn, Crab & Dill Mayonnaise,
Shredded Gem on White Bloomer 8.50
Aubrey's Steak Sandwich, Field Mushroom & Mustard Mayo 11.50
Goats' Cheese & Char-grilled Vegetables Toasted Pitta 8.00
Rare Roast Beef, Rocket, Tomato & Horseradish
on White Bloomer 8.25
All our Sandwiches come with a choice of Chips or Soup of the Day
Pulled Chicken, Barbecue Sauce & Slaw in Brioche Bun,
Skinny Chips 9.75

DELI

- Warm Mini Loaf & Roasted Garlic Butter 2.75
Puttanesca Olives 2.75

BUTCHER'S BOARD 14.75

- Rare Roast Beef, Salt Beef Croquettes,
Air-dried Dorset Pork, Pulled Chicken Sliders,
Pickles, Chutney & Malted Toast

CHEESE BOARD 13.75

- Tor, Camembert Gillot AOC, Sheep Rustler,
Double Barrel Poacher, Blue Monday, Chutney,
Apples, Celery, Garden Chutney & Crackers

VEGGIE BOARD 13.75

- Summer Vegetable Croquettes, Spiced Tomato Houmous
& Crudités, Courgette & Feta Salad, Puttanesca Olives,
Cheddar & Sunflower Seed Palmiers & Toasted Pitta

FISH BOARD 14.75

- Crab & Prawn Mayo, Smoked Mackerel Fillets,
Salt & Pepper Squid, Whitebait & Lemon Mayo,
Soused Cucumber & Fennel, Malted Toast

ALL DAY MAINS

- Maple-cured Free-range Gammon Rib Eye Steak,
Poached Egg & Chips 13.50

- Sea Trout Fishcake, Wilted Spinach,
Lemon & Chive Butter Sauce 13.50

- Superfood Salad of Broccoli, Tabbouleh,
Grapes & Pomegranate, Mint Yoghurt Dressing 12.75

- Coarse-ground Steak Burger, Cheddar Cheese,
Burger Sauce, Coleslaw, Chips & Onion Rings 12.75

- Add Mushroom or Bacon 1.25

SUMMER AT THE THATCH

Hooray for Summer - the season of wonderful British soft fruit & the freshest green vegetables, tomatoes & sweetcorn. Cornish lamb & day-boat fish are abundant & beautiful. And why not celebrate any famous sporting victories (or soothe disappointments) with a top-notch English sparkling wine?

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

Children are heartily welcome & we are happy to make them simplified versions of our dishes. If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.

THE THATCH

thethatchthame.co.uk twitter.com/thatchthame facebook.com/thatchthame

Have you tried our sister pubs?

THE
OLD MILL
BERKHAMSTED
theoldmillberkhamsted.co.uk

The Fishes
fishesoxford.co.uk