

AUTUMN AT THE THATCH

We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. All our chicken, eggs and pork are free-range. Our beef is British, grass-fed and dry-aged for unmatched flavour. Our lamb is Cornish and most of our fish comes from the Brixham day-boats. We buy the best British fruit and vegetables in season, for maximum quality and value.

DELI

Warm Mini Loaf & Roasted Garlic Butter 3.00 Puttanesca Olives 3.00

BUTCHER'S BOARD 14.75

Brown Sugar & Mustard-glazed Ham, Ibérico Chorizo & Tomato Stew,
Venison Salami, Salt Beef Croquettes,
Celeriac Remoulade, Pickles & Granary Toast

CHEESE BOARD 14.00

Camembert Gillot AOC, Pavé Cobble,
Quicke's Goats' Milk Clothbound Cheese, Wyfe of Bath,
Cropwell Bishop Organic Stilton, Water Biscuits & Rye Wafers,
Apples & Celery, Fig Chutney

VEGGIE BOARD 13.75

Flat Mushrooms, Spinach & Brie, Tomato Houmous & Crudités,
Parsnip & Cheddar Cakes, Carrot Relish,
Baby Leaves & Toasted Pitta Bread

FISH BOARD 14.75

Fish Goujons & Lemon Mayo, Smoked Mackerel Fillet,
Taramasalata, Smoked Haddock Rarebit,
Beetroot Relish & Toasted Pitta Bread

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 6.50

Soup of the Day 5.50

Salt Beef Croquettes, Cauliflower & Horseradish Purée, Sticky Jus 7.25

Roasted Pigeon Breast, Confit Leg, Pickled Shallots, Pomegranate & Bucksun Leaf Salad, Raspberry Vinaigrette 7.75

Garlic Wild Mushrooms on Malted Toast, Poached Egg 6.75

Crab & Saffron Tart, Chive Crème Fraîche 9.00

EITHER/OR

Starter/Main

Seared King Scallops, Smoked Ham Hock & Broad Bean Salad, Lobster Mayonnaise 9.75/18.50

Grilled Cornish Mackerel, Warm Potato, Cucumber & Red Onion Salad, Beetroot & Thyme Dressing 7.75/14.50

Superfood Salad of Beetroot, Feta, Tenderstem Broccoli & Toasted Walnuts, Minted Yoghurt Dressing 7.00/12.50

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce, with or without Free-range Chicken 7.50/13.50

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

MAINS

Steak & Doonbar Ale Pie, Celeriac Mash & Peas 14.75

Free-range Chicken Breast, Chorizo & Vegetable Broth, Crispy Parma Ham 16.50

Caramelised Onion, Potato & Sage Cheddar Tart, Waldorf Salad, Beetroot Relish 13.50

Enderby Smoked Haddock Fillet, Rarebit Crust, Buttered Leeks & White Wine Cream 13.75

Market Fish of the Day - See Blackboard

Merrifield Duck Breast, Potato Rösti, Spinach, Blackberry Jus 21.50

Pot Roast Monkfish, Prawn, Mussel & Flageolet Bean Cassoulet 19.50

Slow & Low Honey-glazed Pork Belly, Creamy Mash, Caramelised Apple, Cider Jus 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 26.00

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

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

SIDES

Chips 3.50 Baby Jackets & Sour Cream 3.50 Rocket & Parmesan Salad, Balsamic Dressing 3.75

Honey & Thyme-roasted Carrots & Parsnips 3.75 Savoy Cabbage, Bacon & Hazelnuts 3.75

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

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Have you tried our sister pubs?

THE
OLD MILL
BERKHAMSTED
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The Fishes
fishesoxford.co.uk

Since 1893
Aubrey's
Dry-Aged Beef