



THE THATCH

LUNCH (Noon - 2.45pm)

STARTERS

- Warm Crispy Camembert, Fig Relish & Rocket 6.75
- Soup of the Day 5.50
- Blythburgh Pork & Apple Terrine, Cornichons & Toasted Bloomer 7.25
- Roasted Pigeon Breast, Confit Leg, Pickled Shallot & Bucksum 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
 - Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham 7.50/13.50
 - Grilled Cornish Mackerel, Warm Potato, Cucumber & Red Onion Salad, Beetroot & Thyme Dressing 7.75/14.50
 - Superfood Salad of Tenderstem Broccoli, Beetroot, Puy Lentils & Feta, Minted Yoghurt Dressing, Toasted Walnuts 7.00/13.50
- This includes a discretionary 25p contribution to The Peach Foundation, which supports education & promotion of healthy eating, sports & conservation in Africa.

MAINS

- Free-range Chicken Breast, Chorizo & Vegetable Broth, Crispy Parma Ham 16.50
- Pot Roast Monkfish, Prawn, Mussel & Flageolet Bean Cassoulet 19.50
- Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips 13.75
- Butternut Squash, Spinach & Barley Wellington, Vegetarian Gravy 13.50
- Roast Breast of Merrifield Duck, Potato Rösti, Spinach, Blackberry Jus 21.50
- Market Fish of the Day - See Blackboard
- Slow-cooked Shoulder of Cornish Lamb, Roasted Squash & Kale, Mint Jus 18.50
- Sea Trout Fishcake, Wilted Spinach, Lemon & Chive Butter Sauce 13.50

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

ALL DAY (Noon - 6pm)

SOUP & SANDWICHES

- Soup of the Day 5.50
- Warm Fish Goujons, Lettuce & Tartare Sauce Roll 8.50
- Aubrey's Steak Sandwich, Fried Onions & Mustard Mayonnaise 11.50
- Cheddar, Carrot Relish & Rocket on Granary 8.00
- All our sandwiches come with a choice of chips or soup of the day

DELI

- Warm Mini Loaf & Roasted Garlic Butter 3.00
- Puttanesca Olives 3.00

BUTCHER'S BOARD 14.75

Brown Sugar & Mustard-glazed Ham, Sticky Chipolatas, Venison Salami, Blythburgh Pork & Apple Terrine, Celeriac Remoulade, Pickles & Granary Toast

CHEESE BOARD 14.00

Brie de Nangis, Sainte-Maure de Touraine, Wyfe of Bath, Double Barrel Poacher, Blue Monday, Water Biscuits & Rye Wafers, Apples & Celery, Fig Chutney

VEGGIE BOARD 13.75

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

FISH BOARD 14.75

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

ALL DAY MAINS

- Maple-cured Free-range Gammon Rib Eye Steak, Poached Egg & Chips 13.75
- 28 Day Dry-aged 8oz Rump Steak, Chips 19.75
- Herb Pancakes, Spinach & Mushroom Stuffing, Gruyère Cream Sauce, with or without Free-range Ham 13.50
- Superfood Salad of Tenderstem Broccoli, Beetroot, Puy Lentils & Feta, Minted Yoghurt Dressing, Toasted Walnuts 13.50
- Coarse-ground Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw, Chips & Onion Rings 12.75
- Add Mushroom, Bacon or Smashed Avocado 1.25

WINTER 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.

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

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.