



THE THATCH

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.

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

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 & 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

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

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