



# THE THATCH

## LUNCH (Noon - 2.45pm)

### STARTERS

- Air-dried Dorset Beef, Watercress,  
Beetroot & Horseradish Relish 7.00
- Soup of the Day - See Blackboard 5.75
- Free-range Ham Hock & Spring Vegetable Terrine,  
Piccalilli, Granary Toast 7.50
- Enderby Haddock Smokey, Malted Mini Loaf 7.75
- Halloumi, Courgette & Mint Fritters,  
Beetroot Relish, Rocket Salad 7.00
- Crab & Avocado Tian, Baby Leaves 9.00

### EITHER/OR Starter/Main

- Harissa Chicken, Tenderstem Broccoli, Israeli Couscous  
& Sun-blushed Tomato Salad 8.00/16.25
- Honey & Cider-glazed Pig Cheeks, Apple,  
Crackling & Watercress Salad 8.25/15.50
- Pan-fried Native Scallops, Pea,  
Mint & Ham Hock Risotto 10.50/19.75
- Superfood Salad of Beetroot, Goats' Cheese,  
Broccoli, Sugarsnaps & Seeds, Lemon Dressing 7.50/14.50
- This includes a discretionary 25p contribution to The Peach Foundation,  
which supports education & promotion of healthy eating,  
sports & conservation in Africa.

### MAINS

- Pan-fried Sea Bream, Crunchy Vegetable Asian Broth 18.00
- Free-range Flat Iron Chicken, Confit Garlic,  
Butter & Lemon, Skinny Chips 16.50
- Jimmy Butler's Free-range Sausage & Mash,  
Onion Gravy 13.50
- Feta, Chilli & Mint Aubergine Escalope,  
Sweet Potato Wedges, Cherry Tomato,  
Rocket & Parmesan Salad 14.00
- Cornish Lamb Cutlets, Pulled Lamb Croquettes,  
Spring Greens & Hazelnuts, Juniper & Port Jus 23.00
- Cod & Prawn Fishcake, Wilted Spinach & Poached Egg 13.75
- Slow & Low Beef Short Ribs, Creamy Mash,  
Pickled Walnut Relish 18.50
- What's the Fish? See Blackboard

### 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 Cap Steak 19.75
- 28 Day Dry-aged 10oz Rib Eye Steak 27.00

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

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

### SIDES

- Chips 3.50
- New Potatoes, Sea Salt & Minted Butter 3.75
- Rocket & Parmesan Salad, Balsamic Dressing 3.75
- Spring Greens & Peas 3.75
- Garden Salad, Orange & Shallot Dressing 3.75

## ALL DAY (Noon - 6pm)

### SOUP & SANDWICHES

- Soup of the Day - See Blackboard 5.75
- Aubrey's Steak Bloomer, Dry-aged Flat Iron Steak  
& Red Onion Jam, Watercress, Horseradish & Chips 13.00
- Smoked Salmon Pâté, Fennel & Cucumber On Granary 8.50
- Grilled Cheese Sandwich, Gherkins & Mustard 8.25
- All our Sandwiches come with a choice of Chips or Soup of the Day

### DELI

- Warm Mini Loaf & Garlic Butter 3.00
- Puttanesca Olives 3.00
- BUTCHER'S BOARD 14.75
- Rare Roast Beef, Pork Wontons,  
Free-range Ham Hock & Spring Vegetable Terrine,  
Honey & Mustard Sausages,  
Beetroot & Horseradish Relish, Granary Toast
- CHEESE BOARD 14.00
- Camembert Gillot AOC, Sainte-Maure de Touraine,  
Mrs Kirkham's Lancashire, Morn Dew, Beauvale,  
Water Biscuits & Rye Wafers, Apples & Celery, Chutney

### VEGGIE BOARD 14.25

Tomato Houmous & Crudités, Pea & Goats' Cheese Arancini,  
Puttanesca Olives, Melting Cheese & Breadsticks,  
Toasted Pitta & Garden Salad

### FISH BOARD 14.75

Smoked Salmon & Dill Pâté, Whitebait & Lemon,  
Prawns & Bloody Mary Mayo, Smoked Trout,  
Soused Cucumber & Fennel, Toasted Rye

### ALL DAY MAINS

- Jimmy Butler's Free-range Sausage & Mash, Onion Gravy 13.50
- Cod & Prawn Fishcake, Wilted Spinach & Poached Egg 13.75
- Superfood Salad of Beetroot, Goats' Cheese, Broccoli,  
Sugarsnaps & Seeds, Lemon Dressing 14.50
- 28 Day Dry-aged 8oz Rump Cap Steak, Rocket, Chips 19.75
- Coarse-ground Steak Burger, Cheddar Cheese,  
Burger Sauce, Coleslaw & Chips 13.00
- Add Mushroom or Bacon 1.50

### SPRING AT THE THATCH

We always serve the good stuff - in Spring that means the earliest  
and best Hampshire asparagus, day-boat fish hot-foot from  
Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Mrs  
Kirkham's Lancashire. As the days lengthen and sunshine returns  
we can once again look forward to sitting outside with a glass of our  
favourite wine and a plate of something delicious.

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Have you tried our sister pubs?

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OLD MILL  
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The Fishes  
[fishesoxford.co.uk](http://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.