

THE THATCH

# 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.

#### 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

#### VEGGIE BOARD 14.25

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

#### 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

#### FISH BOARD 14.75

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

#### **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.

Aubrey's

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

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?



