



THE THATCH

SUMMER AT THE THATCH

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes & sweetcorn. Cornish lamb and day-boat fish are abundant & beautiful.

DELI

Warm Mini Bloomer with Garlic Butter or Balsamic Vinegar & Olive Oil 3.00
Puttanesca Olives 3.00 Warm Spiced Almonds 3.00

BUTCHER'S BOARD 14.75

Pulled Pork Sliders, Cajun Chicken Croquettes,
Air-dried Dorset Pork, Rare Roast Beef,
Piccalilli, Pickles & Granary Toast

CHEESE BOARD 14.00

Gillot Camembert, Tomme de Savoie,
Driftwood, Coolea & Worcester Blue, Apples,
Celery, Tomato Chutney & Crackers

FISH BOARD 14.75

Prawns & Bloody Mary Mayo,
Smoked Mackerel Fillets, Mini Fishcakes,
Whitebait & Lemon Mayo, Spring Onion Salsa,
Malted Toast

VEGGIE BOARD 14.25

Summer Vegetable Croquettes, Spiced Tomato Houmous
& Crudités, Warm Crispy Camembert, Puttanesca Olives,
Cheddar & Sunflower Seed Palmiers, Chutney & Toasted Pitta

FAVOURITES BOARD 14.75

Cajun Chicken Croquettes & Sweetcorn Relish, Whitebait & Lemon
Mayo, Spiced Tomato Houmous & Crudités, Puttanesca Olives
& Toasted Pitta

STARTERS

Marinated Feta, Courgette, Broad Bean & Mint Salad 7.00

Soup of the Day - See Blackboard 5.75

Cajun Chicken Croquettes, Sweetcorn Relish 8.00

Warm Smoked Mackerel, Fennel & Cucumber, Chive Crème Fraîche 7.50

Free-range Ham Hock Ballotine, Clonakilty Black Pudding, Baby Gem & Apple Salad 8.50

Brixham Crab, Potato Blini & Sour Cream, Spring Onion Salsa 9.00

EITHER/OR

Starter/Main

Free-range Mojo Chicken, Edamame Bean & Brown Rice Salad 7.75/15.00

Ibérico Chorizo & Potato Hash, Free-range Poached Egg, Brown Sauce 6.75/13.50

Pan-fried Native Scallops & Monkfish, Red Pepper Risotto 10.50/19.75

Superfood Salad of Quinoa, Grapes & Blueberries, Crisp Polenta, Orange & Shallot Dressing 7.00/14.00

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, New Potatoes, Samphire, Sorrel & Prawn Cream Sauce 19.00

Free-range Flat Iron Chicken, Confit Garlic, Butter & Lemon, Skinny Chips 16.50

Jimmy Butler's Pork Schnitzel, Tomato & Caper Relish, Rocket & Parmesan Salad 14.50

Globe Artichoke & Goats' Cheese Tart, Waldorf Salad, Bucksum Leaves 13.50

Cornish Lamb Cannon, Sweet Potato Dauphinoise, Broad Bean Purée, Summer Vegetables, Pomegranate Jus 21.50

Smoked Haddock & Spring Onion Fishcake, Wilted Spinach, Lemon & Chive Butter Sauce 13.75

Slow & Low - Barbecue-glazed Beef, Baby Jackets, Crunchy Slaw 16.50

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 26.00

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

Buttered Courgettes, Peas & Beans 3.75 Summer 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

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