



# THE THATCH

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MAKING LIFE PEACHY

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# LUNCH AT THE THATCH

We always serve the good stuff – in Spring that means the earliest and best Wye Valley asparagus, day-boat fish hot-foot from Brixham, Yorkshire rhubarb and superb farmhouse cheeses like Rosary goats' cheese. 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 Bloomer & Garlic Butter 3.25    Campagnola Olives 3.00    Spiced Almonds 3.00

### VEGGIE BOARD 14.75

Cheddar, Spring Onion & Potato Cakes, Tomato Chutney  
Carrot & Chickpea Salad, Harissa Dressing  
Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans  
Spiced Tomato Houmous & Toasted Pitta

### BUTCHER'S BOARD 14.75

Black & Blue Bavette, Béarnaise Sauce  
Cajun Chicken Croquettes  
Ibérico Bellota Chorizo & Shaved Manchego  
Spiced Lamb Koftas & Toasted Pitta

### FAVOURITES BOARD 14.75

Ibérico Bellota Chorizo & Shaved Manchego  
Whipped Goats' Cheese Croûtes, Crushed Peas & Broad Beans  
Breaded Whitebait & Chilli Mayonnaise  
Spiced Tomato Houmous & Toasted Pitta

### FISH BOARD 14.75

Breaded Whitebait & Chilli Mayonnaise  
Poached Salmon & Watercress, Lemon Crème Fraîche  
Smoked Mackerel Pâté & Croûtes  
Devon Crab Cakes & Tomato Salsa

## MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two courses from the Starters, Either/Ors & Classics for 14.50

## STARTERS

Twice-baked Cheddar Soufflé, Wilted Spinach & Wholegrain Mustard Sauce 7.50  
Soup of the Day - See Blackboard 5.50  
Devonshire Crab Cakes, Tomato Salsa, Bucksun Leaf, Orange & Shallot Dressing 8.00  
Sumac-roasted Cauliflower, Smoked Aubergine Purée, Pomegranate & Mint Salad 6.75  
Cajun Chicken Croquettes, Carrot Chutney, Bucksun Leaves 7.00

## EITHER/OR

Broad Bean, Pea & Mint Carnaroli Risotto, Toasted Seeds 7.00 / 13.50  
Slow-braised Beef Brisket, Charred Green Beans & Shallots, Pickled Walnut Relish, Jus 7.75 / 15.50  
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing 6.75 / 12.75  
*Add Chicken, Grilled Halloumi or Poached Salmon 2.00*

## Starter/Main

This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.

## CLASSICS

Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream 14.50  
Pan-fried Salmon, Purple Sprouting Broccoli & Béarnaise Sauce 14.50  
King Prawn, Fresh Chilli & Cherry Tomato Linguine 14.50  
Jimmy Butler's Sausage & Mash, Onion Gravy 13.50  
Aubrey's Steak Burger, Cheddar Cheese, Burger Sauce, Coleslaw & Chips 13.50  
*Add Bacon or Mushroom 1.50*

## MAINS

Lemon Sole, Chorizo & Crab Stuffing, Roasted Mediterranean Vegetables 19.00  
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75  
Sweet Potato & Cashew Nut Curry, Saffron Rice, Carrot Chutney 13.25  
Slow-roasted Pork Shoulder & Confit Belly, Spring Greens, Cider Jus 16.75  
What's the Fish – See Blackboard  
28 Day Dry-aged 9oz Bavette Steak 19.00  
28 Day Dry-aged 10oz Rib Eye Steak 27.75

*All Steaks served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Peppercorn Sauce*

Award-winning butcher Aubrey Allen supplies our steak, selected from the best British grass-fed beef herds, dry-aged for superb flavour and tenderness

## SANDWICHES

Aubrey's Steak Bloomer - Dry-aged Flat Iron Steak & Red Onion Jam, Watercress, Horseradish & Chips 13.00  
Warm Fish Goujons, Lettuce & Tartare Sauce Roll, Chips or Soup 8.50  
Wookey Hole Cheddar & Carrot Chutney, Chips or Soup 8.00

## SIDES

Rustic Chips 3.50    Skinny Chips 3.50    New Potatoes & Minted Butter 2.50    Garden Salad, Orange & Shallot Dressing 3.75  
Carrot & Chickpea Salad, Harissa Dressing 3.75    Spring Greens & Peas 2.50    Buttered Purple Sprouting Broccoli & Toasted Almonds 2.75  
Beer-battered Onion Rings 3.50

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Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.

A 10% service charge is added to parties of six or more. All tips go to the team.

Children are heartily welcome and 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.