

# THE THATCH

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MAKING LIFE PEACHY

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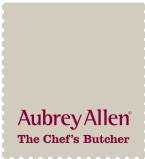
# SPRING AT THE THATCH

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		

STARTERS		
Twice-baked Cheddar Soufflé, Wilted Spinach & Wholegrain Mustard Sauce		
7.50		
Soup of the Day - See Blackboard		
5.50		
Native Scallops, Smoked Ham Hock, Braeburn Apple & Peashoot Salad, Lemon & Honey Dressing		
10.50		
Devonshire Crab Cakes, Tomato Salsa, Bucksum Leaf, Orange & Shallot Dressing		
8.00		
Sumac-roasted Cauliflower, Smoked Aubergine Purée, Pomegranate & Mint Salad		
6.75		
Cajun Chicken Croquettes, Carrot Chutney, Bucksum Leaves		
7.00		
EITHER/OR		Starter/Main
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
King Prawn, Fresh Chilli & Cherry Tomato Linguine		7.75 / 14.50
Carrot, Buckwheat, Pomegranate & Chickpea Salad, Toasted Seeds & Harissa Dressing		6.75 / 12.75
Add Chicken, Grilled Halloumi or Poached Salmon		2.00
This includes a discretionary 25p contribution to The Peach Foundation, which supports education and promotion of healthy eating, sports and conservation in Africa.		

MAINS		
Lemon Sole, Chorizo & Crab Stuffing, Roasted Mediterranean Vegetables		
19.00		
Braised Merrifield Duck Leg, Spring Cabbage, Bacon & Cannellini Bean Cream		
14.50		
Sweet Potato & Cashew Nut Curry, Saffron Rice, Carrot Chutney		
13.25		
Truffled Chicken Supreme, Wild Mushroom Risotto & Watercress		
17.50		
Pan-fried Salmon, Purple Sprouting Broccoli & Béarnaise Sauce		
14.50		
Slow-roasted Pork Shoulder & Confit Belly, Spring Greens, Cider Jus		
16.75		
Cornish Rack of Lamb, Dauphinoise Potato, Spring Vegetables & Pea Purée		
22.50		
What’s the Fish – See Blackboard		
GRILL		
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips		
15.75		
28 Day Dry-aged 9oz Bavette Steak		
19.00		
28 Day Dry-aged 10oz Rib Eye Steak		
27.75		
28 Day Dry-aged 8oz Rump Cap Steak		
21.75		
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		



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		

Allergens: before ordering, please speak to one of our team if you want to know about our ingredients.  
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.  
A 10% service charge is added to parties of six or more. All tips go to the team.

