

THE THATCH

LUNCH AT THE THATCH

Hooray for Summer - the season of wonderful British soft fruit and the freshest green vegetables, tomatoes and sweetcorn. Cornish lamb and day-boat fish are abundant and beautiful. And we can't wait for the native lobsters to arrive – watch out for them on special.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 14.75
Warm Crispy Camembert Wedges & Tomato Chutney
Spiced Tomato Houmous & Toasted Pitta

Char-grilled Mediterranean Vegetables & Pesto

Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing

BUTCHER'S BOARD 14.75

Chicken & Apricot Terrine, Carrot Relish & Toasted Bloomer
Harissa Pulled Lamb Salad, Mint Yoghurt
A Selection of Dorset Charcuterie
Chicken Wings & Spicy Ketchup

FAVOURITES BOARD 14.75
A Selection of Dorset Charcuterie
Warm Crispy Camembert Wedges & Tomato Chutney
Shell on Prawns & Garlic Mayonnaise
Spiced Tomato Houmous & Toasted Pitta

FISH BOARD 14.75

Shell on Prawns & Garlic Mayonnaise
Severn & Wye Smoked Salmon, Brown Bread & Butter
Taramasalata & Croûtes
Fish Goujons & Lemon Mayonnaise

MONDAY-FRIDAY FIXED PRICE LUNCH

Choose two courses from the Starters, Salads/Grains & Classics for 14.50

STARTERS

Laverstoke Mozzarella, English Tomato & Basil Salad 7.50
Soup of the Day - See Blackboard 5.50
Chicken & Apricot Terrine, Carrot Relish, Toasted Bloomer 7.50
Spiced Pea Arancini & Chilli Mayonnaise 6.75
Seared Tuna Loin, Peach & Red Pepper Salsa 9.50
Brixham Crab, Potato Blini & Sour Cream, Spring Onion Dressing 10.50

SALADS & GRAINS

Starter/Main

Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 15.00
Grilled Mackerel Fillet, Beetroot & Radish, Salsa Verde 7.75 / 14.50
Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing 7.00 / 13.50

Add Crispy Duck 2.50 or Halloumi 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.

CLASSICS

Cornish Lamb Shepherd's Pie, Hispi Cabbage 14.50

Poached & Smoked Salmon Fishcake, Watercress Salad & Lemon Lemon Mayonnaise 13.75

Summer Vegetable & Pesto Tart, Heritage Tomato & Rocket Salad 13.50

Pork Schnitzel, Tomato & Caper Compote, Rocket & Parmesan Salad 15.00

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Slaw & Chips 13.50

Add Bacon or Mushroom 1.75

MAINS

Pan-fried Native Scallops, Cherry Tomato & Chorizo Risotto 19.50
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Feta & Chilli Stuffed Aubergine Escalope, Ezme Salad, Rocket 13.50
Slow & Low BBQ Short Rib, Red Cabbage Slaw & Sweetcorn Relish 16.50
Pan-fried Sea Bass, New Potatoes, Roasted Fennel & Tomatoes, Lemon Butter Sauce 18.50
28 Day Dry-aged 8oz Rump Cap Steak, Chips & Rocket 19.50
28 Day Dry-aged10oz Rib Eye Steak, Chips & Rocket 26.50

All Steaks served with Slow-roasted Tomato & a choice of either Peppercorn or Béarnaise 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 13.50 Smoked Salmon, Cucumber, Lemon Crème Fraîche Sandwich, with Chips or Soup 8.75 Goats' Cheese & Char-grilled Vegetable Toasted Pitta, with Chips or Soup 7.75

SIDES

Rustic Chips 3.50 Skinny Chips 3.50 New Potatoes & Minted Butter 3.50 Garden Salad, Orange & Shallot Dressing 3.75 Summer Vegetable Salad, Toasted Cashews & Oriental Dressing 3.75 Hispi Cabbage & Peas 3.50 Green Beans & Shallots 3.75 Beer-battered Onion Rings 3.50

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

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