



# THE THATCH

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MAKING LIFE PEACHY

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# SUMMER 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	FAVOURITES BOARD 14.75
Warm Crispy Camembert Wedges & Tomato Chutney	A Selection of Dorset Charcuterie
Spiced Tomato Houmous & Toasted Pitta	Warm Crispy Camembert Wedges & Tomato Chutney
Char-grilled Mediterranean Vegetables & Pesto	Shell on Prawns & Garlic Mayonnaise
Summer Vegetable Salad, Orange & Toasted Cashews, Oriental Dressing	Spiced Tomato Houmous & Toasted Pitta
BUTCHER'S BOARD 14.75	FISH BOARD 14.75
Chicken & Apricot Terrine, Carrot Relish & Toasted Bloomer	Shell on Prawns & Garlic Mayonnaise
Harissa Pulled Lamb Salad, Mint Yoghurt	Severn & Wye Smoked Salmon, Brown Bread & Butter
A Selection of Dorset Charcuterie	Taramasalata & Croûtes
Chicken Wings & Spicy Ketchup	Fish Goujons & Lemon Mayonnaise

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 Salsa 10.50	
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SALADS & GRAINS	Starter/Main
Bang Bang Chicken Salad, Cucumber & Peanuts, Sesame Dressing 7.75 / 15.00	
Pan-fried Native Scallops, Cherry Tomato & Chorizo Risotto 10.50 / 19.50	
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.	
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MAINS	
Pan-fried Sea Bass, New Potatoes, Roasted Fennel & Tomatoes, Lemon Butter Sauce 18.50	
Pork Schnitzel, Tomato & Caper Compote, Rocket & Parmesan Salad 15.00	
Feta & Chilli Stuffed Aubergine Escalope, Ezme Salad, Rocket 13.50	
Merrifield Duck Breast, Smoked Potato Croquette, Vichy Carrots & Jus 22.50	
Poached & Smoked Salmon Fishcake, Watercress Salad, Lemon Mayonnaise 13.75	
Slow & Low BBQ Short Rib, Red Cabbage Slaw, Sweetcorn Relish 16.50	
What's the Fish? – See Blackboard	
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GRILLS	
Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75	
28 Day Dry-aged 10oz Rib Eye Steak 26.50	
28 Day Dry-aged 8oz Rump Cap Steak 19.50	
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	
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SIDES	
Rustic Chips 3.50	Skinny Chips 3.50
New Potatoes & Minted Butter 3.50	Garden Salad, Orange & Shallot Dressing 3.50
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

