



THE THATCH

MAKING LIFE PEACHY

EVENING AT THE THATCH

Winter is a wonderful time to eat hearty and comforting food. Our beef is British, grass-fed and dry-aged for unmatched flavour. All our chicken, eggs and pork are free-range. Our lamb is Cornish and most of our native fish is landed from coastal day-boats. We always serve the good stuff – cooked from scratch by real chefs – because that's what we want to eat ourselves. Thanks for joining us.

DELI BOARDS

Warm Mini Bloomer & Garlic Butter 3.00 Campagnola Olives 3.00 Spiced Almonds 3.00

BUTCHER'S BOARD 14.50

Black & Blue Bavette, Béarnaise Sauce,
Chorizo & Manchego Swirls, Spicy-glazed
Chicken Wings, Crispy Lamb, Pomegranate &
Mint Salad

CHEESE BOARD 14.00

Gillot Camembert, Rollright, Ashlynn,
Westcombe Cheddar & Blue Monday,
Water Biscuits, Apples & Celery, Fig Chutney

FISH BOARD 14.50

Cod Goujons & Tartare Sauce,
Smoked Haddock Fishcakes & Mustard
Creamed Leeks, Smoked Salmon Pâté &
Granary Toast, Prawn & Paper-thin Salad,
Oriental Dressing

VEGGIE BOARD 14.50

Warm Crispy Camembert & Fig Relish, Mushroom Pâté & Croûtes,
Pak Choi & Carrot Salad, Oriental Dressing, Parsnip & Cheddar
Croquettes, Tomato Chutney

FAVOURITES BOARD 14.50

Smoked Salmon Pâté & Granary Toast, Warm Crispy Camembert
& Fig Relish, Spicy-glazed Chicken Wings,
Cod Goujons & Tartare Sauce

STARTERS

Warm Crispy Camembert, Fig Relish & Rocket 7.00

Soup of the Day - See Blackboard 5.50

Severn & Wye Smoked Salmon, Cucumber Pickle, Malted Bread, Bucksum Leaves 8.50

Creamy Wild Mushrooms on Toast, Rocket & Truffle Oil 7.25

Venison & Pheasant Terrine, Cumberland Sauce & Toasted Bloomer 7.50

King Prawn & Chorizo Ragout 8.50

EITHER/OR

Starter/Main

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

Clonakilty Black Pudding & Poached Egg Salad, Croutons & Mustard Dressing 7.75 / 15.25

Herb Pancakes, Squash & Sage Stuffing, Goats' Cheese Sauce 6.50 / 12.50

Add Free-range Chicken 1.50

Pak Choi, Carrot, Mooli & Peanut Salad, Oriental Dressing 6.50 / 12.50

Add Crispy Duck or Grilled Halloumi 1.50

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

MAINS

Winter Vegetable & Blue Cheese Tart, Beetroot Relish, Bucksum Leaf Salad 13.75

Traditional Fish Pie, Herb Crumb & Winter Greens 13.75

Free-range Flat Iron Chicken, Confit Garlic Butter & Lemon, Skinny Chips 15.75

Maple-cured Gammon Rib Eye Steak, Poached Egg & Chips 14.00

Pan-fried Sea Bass Fillets, Clam Chowder & Crispy Leeks 18.50

Roasted Merrifield Duck Breast, Potato Rösti, Spinach, Blackberry & Port Jus 22.50

Slow & Low Beef Short Ribs, Creamy Mash, Pickled Walnut Relish 18.50

What's the Fish – See Blackboard

STEAKS

28 Day Dry-aged 8oz Rump Cap Steak 21.75

28 Day Dry-aged 10oz Rib Eye Steak 26.00

All Steaks Served with Rocket, Chips, Slow-roasted Plum Tomato & a choice of Béarnaise or Charcutière Sauce

Aubrey Allen
The Chef's Butcher

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

Skinny Chips 3.50 Rustic Chips 3.50 Cabbage, Bacon & Hazelnuts 3.75 Roasted Roots 3.75 Buttered New Potatoes 3.75

Garden Salad & Winter Slaw 3.75 Pak Choi, Carrot, Mooli & Peanut Salad, Oriental Dressing 3.75 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 & 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.

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