

AUTUMN AT THE THATCH

Autumn brings us wonderful things - berries and mushrooms, apples and pears, game, pies and hearty slow braises.
We always serve the good stuff because it's what we want to eat ourselves.

DELI

Warm Mini Bloomer & Garlic Butter 3.25 Campagnola Olives 3.00

VEGGIE BOARD 14.75

Soy & Chilli Marinated Aubergine
Tomato Houmous & Toasted Pitta
Beetroot, Fennel & Wild Rice Salad
Spiced Cauliflower Salad

BUTCHER'S BOARD 14.75

Duck Rillettes, Chutney & Croûtes
Dandy Rib Scrumpets & Truffle Mayonnaise
Air-dried Dorset Pork & Pickles
Sweet & Spicy Free-range Chicken Wings

FAVOURITES BOARD 14.75

Sweet & Spicy Free-range Chicken Wings
Devon Crab on Buttered Crumpets
Tomato Houmous & Toasted Pitta
Smoked Mackerel & Horseradish on Toast

FISH BOARD 14.75

Smoked Mackerel & Horseradish on Toast
Devon Crab on Buttered Crumpets
Cured-salmon Goujons, Sesame Miso Dip
Taramasalata & Croûtes

STARTERS

Garlic & Rosemary-studded Camembert, Rustic Bread 7.50
Spiced Crown Prince Pumpkin Soup, Crispy Sage, Pumpkin Seeds 5.75
Air-dried Dorset Pork, Celeriac & Apple Salad, Apple Dressing 7.50
Sautéed Wild Mushrooms, Poached Duck Egg, Rocket 8.25
Poached & Smoked Salmon Fishcake, Red Pepper & Tomato Salsa 8.00
South Coast Crab on Toast, Pickled Cucumber 10.50

EITHER / OR

Starter/Main

Warm Free-range Chorizo & Poached Egg Salad, Croutons & Sherry Dressing 7.50 / 14.75
Pan-fried Native Scallops, Lemon & Herb Risotto, Parma Ham Crisp 10.50 / 19.75
Severn & Wye Haddock Smokie, Crusty Bread 7.25 / 14.75
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 6.75 / 13.50
Add Free-range Chicken 2.50 or Feta 2.00

The Autumn salad includes a discretionary 25p contribution to The Peach Foundation, which supports healthy eating, sports and conservation in Kenya.

MAINS

Free-range Flat Iron Chicken, Confit Garlic Butter, Lemon & Skinny Chips 15.75
Pan-fried Sea Bream, Chorizo & Mussel Broth 17.50
Roasted Merrifield Duck Breast, Dauphinoise, Celeriac Purée, Cherry Jus 22.50
Sweet Potato Lasagne, Polenta Chips, Red Chilli Pesto 13.50
Pan-fried Salmon, Crushed New Potatoes & Chardonay Sauce 14.50
Braised Lamb Shoulder, Spinach, Roasted Squash & Mint Jus 18.50
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50
What's the Fish? – See Blackboard

STEAKS

28 Day Dry-aged 8oz Rump Steak 19.75
28 Day Dry-aged 10oz Rib Eye Steak 27.50
28 Day Dry-aged 7oz Fillet Steak 29.50

All served with Chips, Watercress, Slow-roasted Tomato & a choice of either Peppercorn Sauce or Béarnaise.

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

Aubrey Allen
The Chef's Butcher

SIDES

Skinny Chips 3.50 Onion Rings 3.50 Chips 3.50 Garden Salad, Beetroot & Thyme Dressing 3.75
Beetroot, Fennel & Wild Rice Salad, Orange & Shallot Dressing 3.75 Bubble & Squeak 2.75 Creamed Spinach 2.75
Maple & Thyme-roasted Chantenay Carrots 2.75

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www.makinglifepeachy.com

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.

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half price.