

# WINTER 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

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, Walnut & Wild Rice Salad  
Spiced Cauliflower Salad

### BUTCHER'S BOARD 14.75

Duck Rillettes, Chutney & Croûtes  
Dandy Rib Scrumpets & Truffle Mayonnaise  
Venison & Pheasant Terrine, Toasts  
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  
Butternut Squash Soup, Toasted Seeds & Croutons 5.75  
Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts 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

Dorset Chorizo, Peppers & Kale, Free-range Fried Egg & Grilled Bloomer 7.50 / 14.75  
Pan-fried Native Scallops, Lemon & Herb Risotto, Parma Ham Crisp 10.50 / 20.50  
Severn & Wye Haddock Smokie, Crusty Bread 7.25 / 14.75  
Beetroot, Fennel, Walnut & 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

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 14.50  
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  
Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley & Toasted Hazelnuts 13.50  
Pan-fried Salmon, Crushed New Potatoes & Chardonnay Sauce 15.50  
Slow-cooked Blade of Beef Bourguignon, Kale & Parsnip Purée 18.50  
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

**Aubrey Allen**  
The Chef's Butcher

*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.

## SIDES

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

[www.makinglifepeachy.com](http://www.makinglifepeachy.com)

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.

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.