

DINNER AT THE THATCH

APRIL

Long Crendon Manor Artisan Breads & Butter 4.75 Petit Lucques Olives 4.00
Smoked Almonds 3.00

VEGETARIAN BOARD 19.75

Laverstoke Organic Bocconcini, Grilled
Artichokes, Tempura Courgettes,
Roasted Peppers, Beetroot Falafel,
Tomato Houmous & Croûtes

CHARCUTERIE BOARD 19.75

Rosette Salami, Air-dried Beef, Uphall
Farm Ham, Roast Chicken Terrine, Grilled
Artichokes, Caponata, Pickles & Croûtes

STARTERS

Baked St. Marcellin, Truffle Honey, Toast 7.50
Pea & Mint Soup, Goats' Cheese, Hazelnuts 6.00
Seaweed-cured Salmon, Warm Potato Salad 8.95
Ox Cheek Chipotle Chilli, Creamed Corn 7.75
Scallops in the Shell, Cucumber, Sea Fennel 11.95
Grilled Goats' Cheese, Heritage Beetroot, Toasted Walnuts 7.25
Chicken Terrine, Caesar Salad, Pancetta 8.75

MAIN COURSES

Roast Cotswold Chicken, Confit Garlic Bread Sauce, Rosemary Salted Fries 17.50
Calves Liver, Mash, Smoked Bacon, Spring Greens 17.00
Fillet of Hake, Seashore Vegetables, Cockles, Beurre Blanc 17.50
Risotto Primavera, Parmesan Crisp 14.75
14 Hour Braised Beef & Ale Pie, Mash, Hispi Cabbage 15.00
Warm Salad of Roasted Peppers, Avocado, Lentils, Pickled Fennel 7.50 / 14.00
Duck Ragù, Egg Pappardelle, Crispy Duck Crumb 8.50 / 16.00
Whole-roasted Sea Bream, Shaved Fennel, Caper Butter 18.00

28 DAY DRY-AGED BRITISH PRIME STEAKS

8oz Rib Eye 26.50
8oz Rump Cap 18.75
Butcher's Steak of the Day - See Specials
All served with Chips, Rocket, Roasted Shallot
Add Shallot & Red Wine, Béarnaise or Peppercorn Sauce 1.50

SIDES

Chips 4.00 Green Salad, Soft Herbs, Avocado Dressing 4.00
Seasonal Greens 3.50 Buttered New Potatoes 3.50

DESSERTS

Sherry & Strawberry Trifle, Mascarpone Cream 6.75
Steamed Treacle Sponge Pudding, Jug of Custard 6.50
Chocolate Marquise, Blood Orange Sorbet 7.00
Berry Pavola, Raspberry Ripple Ice Cream (To Share) 14.00
Baked Lemon Cheesecake, Yorkshire Rhubarb 6.50
Jude's Free-range Ice Creams & Sorbet 5.75
(Vanilla, Chocolate, Raspberry Ripple or Honeycomb, Mango or Lemon Sorbet)
Cheese Selection - Served with Chutney, Water Biscuits & Apple
Camembert Gillot AOC, Blanche Goats' Cheese, Coolea, Beauviale
Board of 4 10.50 Plate of 3 7.75 Single Smidgen 3.25
Mini Chocolate Marquise with choice of Tea or Coffee 5.95