

# DINNER AT THE THATCH

## MARCH

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 & Croutes

### CHARCUTERIE BOARD 19.75

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

### 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  
Garlic Woodland Mushrooms on Toast 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, Capers 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 7.75  
Amarena Cherry Baked Alaska, Hot Chocolate Sauce (for two 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, Beauvalse  
*Board of 4 10.50    Plate of 3 7.75    Single Smidgen 3.25*  
Add Mini Chocolate Marquise with choice of Tea or Coffee 5.95

[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.



# THE THATCH