

DINNER AT THE THATCH

MAY

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, Smoked Ham Hock,
Grilled Artichokes, Caponata,
Pickles & Croûtes

STARTERS

Pea & Mint Soup, Goats' Cheese, Hazelnuts 6.00
Hand-picked Devon Crab, Fennel & Cheddar Scone, Avocado 10.50
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
Smoked Ham Hock Terrine, Piccalilli, Pea Shoots 8.75
Bucksum Farm Asparagus, Poached Egg, Hollandaise Sauce 7.50
Add Smoked Salmon 2.00

MAIN COURSES

Warm Salad of Roasted Peppers, Avocado, Lentils, Pickled Fennel 14.00
Duck Ragù, Egg Pappardelle, Crispy Duck Crumb 8.50 / 16.00
Roast Cotswold Chicken, Wild Garlic Pesto, Rosemary Salted Fries 17.50
Calves Liver, Mash, Smoked Bacon, Spring Greens 17.00
Pan-fried Hake, Spring Vegetable Ratatouille, Salsa Verde 17.50
Risotto Primavera, Parmesan Crisp 14.75
14 Hour Braised Beef & Ale Pie, Mash, Hispi Cabbage 15.00
Whole Baked Lemon Sole, Café de Paris Butter, Rocket Salad 19.50

28 DAY DRY-AGED BRITISH PRIME STEAKS

8oz Rib Eye 26.50
8oz Rump Cap 19.75
Butcher's Steak of the Day - See Specials
All served with Chips, Rocket, Roasted Shallot
Add Café de Paris Butter, Béarnaise or Peppercorn Sauce

SIDES

Chips 4.00 Green Salad, Soft Herbs, Avocado Dressing 4.00
Tenderstem Broccoli, Anchovy Butter 3.50 Buttered New Potatoes 3.50

DESSERTS

Passionfruit Pannacotta, Mango & Lime Compote 6.75
Steamed Treacle Sponge Pudding, Jug of Custard 6.50
Dark Chocolate & Orange Tart, 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, Beauvale
Board of 4 10.50 Plate of 3 7.75 Single Smidgen 3.50
Mini Chocolate Marquise with choice of Tea or Coffee 5.95