

JULY AT THE THATCH

Artisan Bread & Butter 4.75

Petit Lucques Olives 4.00

SMALL PLATES

Baba Ganoush, Pomegranate 4.50

Arancini "Chilli Con Carne" 5.50

Beetroot Falafel, Coconut Yoghurt 4.50

Dorset Rosette Salami, Cornichons 5.50

Marmite & Onion Rarebit 4.50

Ravioli Fritti, Smoked Mozzarella 5.00

Crab Spring Rolls 6.00

Heritage Tomato & Basil Bruschetta 5.00

STARTERS

Grilled Goats' Cheese, Heritage Beetroot, Toasted Walnuts 7.25

Brixham Sardines, Tomato & Pepper Salad 8.00

Beef Cheek Croquettes, Pickled Shallots, Truffle Mayonnaise 8.00

Pan Fried Scallops, Minted Pea Puree, Cucumber Salsa 11.95

Salad of Grilled Artichoke, Pickled Lemon, Courgette, Toasted Pine Nuts 7.75

Smoked Ham Hock Terrine, Caperberries, Sourdough 8.75

Watermelon & Mango Salad, Brown Rice, Peanuts, Thai Dressing 7.00 / 14.00

Add Crispy Duck or Halloumi 2.50

MAIN COURSES

Roast Cotswold White Chicken, Rocket & Pomegranate Salad, Rosemary Fries 17.50

Cannon of Cornish Lamb, Courgette, Tomatoes, Black Olives & Salsa Verde 20.00

Whole Baked Sea Bream, Radish & Fennel Salad, Lemon Butter 17.50

Grilled Calves Liver, Creamed Potatoes, Spring Onions, Sage & Pancetta 17.00

14 Hour Braised Beef & Ale Pie, Mash, Hispi Cabbage 15.00

Heritage Tomato Risotto, Crumbled Feta, Basil Oil 14.75

Pan-fried Halibut, Bacon Lardons, Garden Peas, Baby Gem, Butter Sauce 22.50

Steak Burger, Cheddar Cheese, Pickles, Triple Cooked Chips, Bloody Mary Ketchup 14.00

Add Free-range Bacon, Mushroom or Onion Rings 2.00

28 DAY DRY-AGED BRITISH PRIME STEAKS

10oz Rib Eye 27.00

8oz Rump Cap 19.75

Butcher's Steak of the Day - See Specials

All served with Chips, Rocket, Roasted Shallot, add Béarnaise or Peppercorn Sauce

SIDES

Triple Cooked Chips 4.00

Green Herb Salad, Toasted Seeds, Avocado Dressing 4.50

Rosemary Salted Fries 4.00

Minted New Potatoes 3.50

Garlic Sautéed Spinach 3.50

DESSERTS

Lemon Posset, White Chocolate Crumble, Raspberries 6.75

Warm Pistachio Cake, Vanilla Ice Cream 6.75

Dark Chocolate & Orange Tart, Blood Orange Sorbet 7.50

Berry Pavlova, Raspberry Ripple Ice Cream (To Share) 14.00

Strawberry Parfait, Crushed Meringue, Clotted Cream 6.50

Salcombe Dairy Ice Creams & Sorbets 5.75

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 Brownie with Choice of Tea or Coffee 5.95