

JUNE AT THE THATCH

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

VEGETARIAN BOARD 17.75

Spinach Pakoras & Coconut Yoghurt, Buffalo
Cauliflower & Chipotle, Roasted Peppers,
Courgette & Feta Salad, Moroccan Spiced
Aubergine, Houmous & Croûtes

CHARCUTERIE BOARD 19.75

Air-dried Dorset Pork Loin, Red Post
& Rosette Salamis, Duck Rillettes, Marinated
Artichokes, Organic Mozzarella,
Heritage Tomatoes

STARTERS

Courgette & Basil Soup, Toasted Sunflower Seeds 6.00
Grilled Sardines, Tomato & Pepper Salad 8.00
Beef Cheek Croquettes, Pickled Shallots, Truffle Mayonnaise 8.00
Hand-picked Devon Crab, Fennel & Cheddar Scone, Avocado 10.50
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
Watermelon & Mango Salad, Brown Rice, Peanuts, Thai Dressing 7.00 / 14.00
Add Crispy Duck or Halloumi 2.50

MAIN COURSES

Cannon of Cornish Lamb, Courgette, Tomatoes, Black Olives & Salsa Verde 20.00
Roast Cotswold White Chicken, Rocket & Pomegranate Salad, Rosemary Fries 17.50
Calves Liver, Bacon, Creamed Potatoes, Greens, Fino Sherry Jus 17.00
Whole Baked Sea Bream, Radish & Fennel Salad, Lemon Butter 17.50
Heritage Tomato Risotto, Crumbled Feta, Basil Oil 14.75
Braised Beef & Ale Pie, Creamed Potatoes, Hispi Cabbage, Gravy 15.00
Pan-fried Turbot, Bacon Lardons, Garden Peas, Baby Gem, Butter Sauce 22.00
Steak Burger, Cheddar Cheese, Burger Relish, Slaw, Chips 14.00
Add Free-range Bacon, Mushroom or Onion Rings 2.00

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 Béarnaise or Peppercorn Sauce

SIDES

Triple Cooked Chips & Bloody Mary Ketchup 4.00
Green Salad, Soft Herbs, Avocado Dressing 4.00 Rosemary Salted Fries 4.00
Tenderstem Broccoli, Anchovy Butter 3.50 Minted New Potatoes 3.50

DESSERTS

Passionfruit Pannacotta, Mango & Lime Compote 6.75
Warm Pistachio Cake, Coffee Ice Cream 6.75
Dark Chocolate & Orange Tart, Blood Orange Sorbet 7.00
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
Sussex Camembert, Golden Cross, Godminster Cheddar, Shropshire Blue
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



THE THATCH