

SEPTEMBER AT THE THATCH

SMALL PLATES

Artisan Bread & Butter 4.75	Petit Lucques Olives 4.00
Houmous, Smoked Oil, Crispy Chickpea 4.50	Marmite & Onion Rarebit 4.50
Arancini "Chilli Con Carne" 5.50	Ravioli Fritti, Smoked Mozzarella 5.00
Beetroot Falafel & Coconut Yoghurt 4.50	Crab Spring Rolls 6.00
Crispy Pig Cheek, Apple & Mustard Sauce 5.50	Heritage Tomato & Basil Bruschetta 5.00

STARTERS

Courgette, Pea & Basil Soup , Feta, Pine Nuts 6.00
Grilled Goats' Cheese , Heritage Beetroot, Toasted Walnuts 7.25
Bavette Steak Tartare , Croûtes 9.50
Grilled Cornish Mackerel , Cucumber Pickle, Warm Potato Salad 8.00
Pan-fried Scallops , Minted Pea Purée, Cucumber Salsa 11.95
Salad of Grilled Artichoke , Pickled Lemon, Courgette, Toasted Pine Nuts 7.75
Pâté de Campagne , Grain Mustard Butter, Balsamic Onions 8.75
Watermelon & Mango Salad , Brown Rice, Peanuts, Thai Dressing 7.00 / 14.00
<i>Add Crispy Duck or Halloumi 2.50</i>

MAIN COURSES

Roast Cotswold White Chicken , Rocket & Pomegranate Salad, Rosemary Fries 17.50
Slow-cooked Lamb Shoulder , Roasted Aubergine, Courgette & Tomatoes, Black Olive Dressing 18.50
Cornish Hake , White Bean Cassoulet, Mussels, Spinach 17.50
Grilled Calves Liver , Creamed Potatoes, Spring Onions, Sage & Pancetta 17.00
14 Hour Braised Beef & Ale Pie , Mash, Hispi Cabbage 15.00
Butternut Squash, Sweet Potato & Ricotta Ravioli , Pine Nut & Sage Butter 14.75
Pan-fried Halibut , Bacon Lardons, Garden Peas, Baby Gem, Butter Sauce 22.00
Steak Burger , Cheddar Cheese, Pickles, Triple Cooked Chips, Bloody Mary Ketchup 14.00
<i>Add Free-range Bacon, Mushroom or Onion Rings 2.00</i>

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
<i>All served with Chips, Rocket & Roasted Shallot, Béarnaise or Peppercorn Sauce</i>

SIDES

Triple Cooked Chips 4.00	Minted New Potatoes 3.50
Green Herb Salad, Toasted Seeds, Avocado Dressing 4.50	Rosemary Salted Fries 4.00
Summer Greens - Courgettes, Peas & Broad Beans 3.50	

DESSERTS

Lemon Posset , White Chocolate Crumble, Raspberries 6.75
Warm Pistachio Cake , Coffee Ice Cream 6.75
Dark Chocolate Cheesecake , Amerena Cherries 8.00
Berry Pavlova , Raspberry Ripple Ice Cream (To Share) 14.00
Apple Tarte Tatin , Vanilla Ice Cream 6.50
Salcombe Dairy Ice Creams & Sorbets 5.75
Mini Chocolate Brownie with Choice of Tea or Coffee 5.95

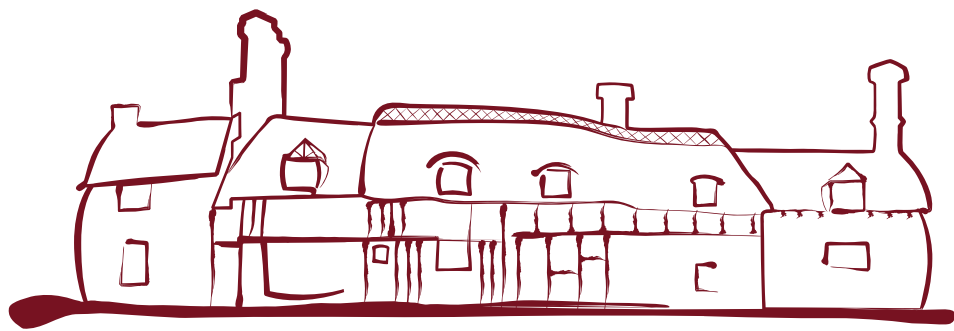
ARTISAN CHEESE

British Cheeses , Peter's Yard Biscuits, Chutney & Apple
Sussex Camembert, Golden Cross, Godminster Cheddar, Shropshire Blue
Full Board 10.50, Three Plate 7.75, Single Smidgen 3.50

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 more about our ingredients.

A 10% service charge is added to parties of six or more. All tips go to the team



THE THATCH