

SUNDAY AT THE THATCH

SMALL PLATES

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| 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

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| 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

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| 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

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| 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

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| 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

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| 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 |

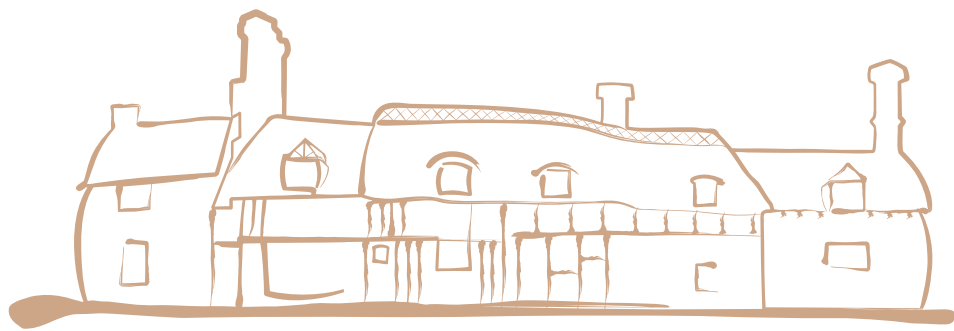
ARTISAN CHEESE

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| 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