

NOVEMBER AT THE THATCH

SMALL PLATES

- Artisan Bread & Butter 4.75
Houmous, Smoked Oil, Crispy Chickpea 4.50
Beetroot Falafel & Coconut Yoghurt 4.50
Crispy Pig Cheek, Apple & Mustard Sauce 5.50
Marmite & Onion Rarebit 4.50
Nocellara Olives 4.00
Ravioli Fritti, Smoked Mozzarella 5.00
Crab Spring Rolls 6.00
Pickled Mushroom Bruschetta 5.50

STARTERS

- Roast Chicken & Sweetcorn Soup**, Chargrilled Corn, Crispy Chicken 6.50
Caramelised Onion Tart, Rosary Goats' Cheese, Honey 7.25
Arancini "Chilli Con Carne", Lime & Avocado 8.00
Seven & Wye Smoked Mackerel Pâté, Pickled Granny Smith & Chilli Salad 8.00
Scallops In The Shell, Leeks, Dorset Smoked Bacon 11.95
Venison & Pheasant Terrine, Cranberry Chutney, Sourdough Toast 8.75
Autumn Salad, Pumpkin, Baked Celeriac, Beetroot, Lentils, Fennel & Walnuts 7.00 / 14.00
Add Grilled Chicken 3.50, Avocado or Blue Cheese 2.50

MAIN COURSES

- Roast Cotswold White Chicken**, Grilled Leeks, Roast Hazelnuts, Chicken Jus 17.50
Whole Roast Partridge, Braised Red Cabbage, Truffle Chips, Bread Sauce 21.50
Poached & Smoked Salmon Fishcake, Spinach, Hollandaise Sauce 14.95
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 Gurnard, Shaved Fennel, Capers, Brown Butter & Lemon 19.75
Grilled Calves Liver, Creamed Potatos, Spring Onions, Sage & Pancetta 17.00
Jerusalem Artichoke & Wild Mushroom Risotto, Parmesan 14.50
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** 26.50
8oz Rump Cap 19.75
Butcher's Steak of the Day - See Specials
All served with Chips, Rocket & Roasted Shallot, Béarnaise or Peppercorn Sauce

SIDES

- Triple Cooked Chips 4.00 *Add Truffle & Parmesan 0.75*
Green Herb Salad, Toasted Seeds, Ranch Dressing 4.50
Winter Greens, Bacon & Chestnut Crumb 4.00
Mashed Potato 4.00
Skinny Fries 4.00
Braised Red Cabbage 4.00

DESSERTS

- Nutmeg, Cinnamon & Vanilla Set Cream**, Blackberry Compote & Crumble 6.75
Warm Pistachio Cake, Coffee Ice Cream 6.75
Dark Chocolate Nemesis, Devon Cream Ice Cream 8.00
Fig & Plum Pavlova, Rum & Raisin (To Share) 14.00
Apple Tarte Tatin, Vanilla Ice Cream 7.00
Salcombe Dairy Ice Creams & Sorbets 5.75
Mini Chocolate Brownie with Choice of Tea or Coffee 5.95

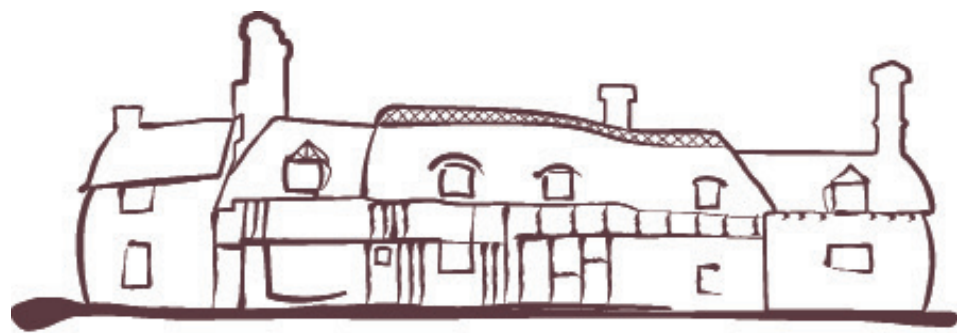
ARTISAN CHEESE

- Hafod Organic Cheddar, Mario Costa Gorgonzola Dolce, Rosary Ash, Maida Vale**
Peter's Yard Biscuits, Chutney & Apple
Full Board 10.50 Plate of Three 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