

SUNDAY AT THE THATCH

SMALL PLATES

Artisan Bread & Butter 4.75	Mixed Italian Olives 4.00
Rose Harissa Houmous, Flat Bread 4.50	Ravioli Fritti, Smoked Mozzarella 5.00
Beetroot Falafel & Coconut Yoghurt 4.50	Hoi Sin Duck Spring Rolls 6.00
Crispy Portabello Mushroom, Stilton Mayonnaise 5.50	Marmite & Onion Rarebit 4.50

STARTERS

Split Pea & Ham Hock Soup, Mint Oil 6.50
Caramelised Onion Tart, Rosary Goats' Cheese, Honey 7.25
Arancini "Chilli Con Carne", Avocado Salsa 8.00
Severn & Wye Smoked Mackerel Pâté, Pickled Apple & Chilli Salad 8.00
Hand-picked Crab, Warm Buttered Crumpet, Pickled Cucumber 11.95
Roast Chicken Terrine, Grilled Leek & Dorset Bacon Salad 8.75
Spice Roasted Cauliflower, Fregola, Carrot, Pomegranate, Cashew, Yoghurt & Mint Dressing 7.00 / 14.00
Add Grilled Chicken 3.50, Avocado or Halloumi 2.50

MAIN COURSES

Roast Cotswold White Chicken, Garlic Bread Sauce, Black Cabbage & Chestnuts 17.50
Pheasant & Venison Ragu, Egg Pappardelle, Bacon & Thyme Crumb 18.50
Poached & Smoked Salmon Fishcake, Spinach, Hollandaise Sauce 14.95
14 Hour Braised Beef & Ale Pie, Mash, Winter Greens 15.00
Vacherin Mont D'Or Cheese & Potato Ravioli, Chestnuts, Brown Butter & Sage 15.50
Roasted Brill, Brown Butter, Shaved Fennel & Capers 21.95
Spiced Sweet Potato & Kale Pie, Spinach & Wild Mushrooms 14.75
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	<i>Add Truffle & Parmesan 0.75</i>	Mashed Potato 4.00
Green Herb Salad, Toasted Seeds, Ranch Dressing 4.50		Skinny Fries 4.00
Winter Greens, Bacon & Chestnut Crumb 4.00		Purple Sprouting Broccoli, Hollandaise & Almonds 4.00

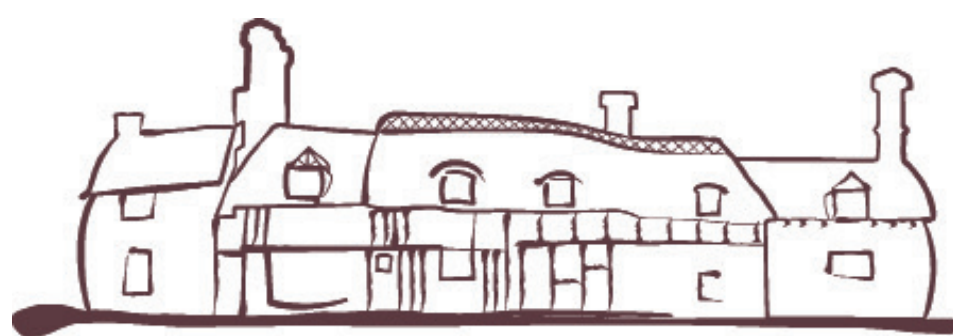
DESSERTS

Warm Rice Pudding, Pedro Xeminez & Brandy Soaked Prunes 6.75
Mulled Wine Poached Pear, Raspberry Sorbet 6.50
Chocolate Truffle Cheesecake, Black Cherry Compote & Crème Fraîche 8.00
Apple Tarte Tatin, Vanilla Ice Cream (To Share) 14.00
Steamed Lemon & Ginger Pudding, Poached Rhubarb & Custard 7.00
Salcombe Dairy Ice Creams & Sorbets 5.75
Mini Chocolate Brownie with Choice of Tea or Coffee 5.95

ARTISAN CHEESE

Blue Monday, Winterdale Cheddar, 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