

FEBRUARY AT THE THATCH

SMALL PLATES

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

STARTERS

- Split Pea & Ham Hock Soup**, Mint Oil 6.50
Beetroot Tartare, Butternut Yolk, Toasted Sourdough 7.25
Hand-picked Crab, Warm Buttered Crumpet, Pickled Cucumber 11.95
Severn & Wye Smoked Mackerel Pâté, Pickled Apple & Chilli Salad 8.00
Devilled Kidneys, Toasted Bloomer 8.50
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, Savoy Cabbage & Pancetta 17.50
Pheasant & Venison Ragu, Egg Pappardelle, Bacon & Thyme Crumb 18.50
Poached & Smoked Salmon Fishcake, Creamed Leeks & Wholegrain Mustard 14.95
14 Hour Braised Beef & Ale Pie, Mash, Winter Greens 15.00
Sweet Potato, Chestnut & Kale Ravioli, Pesto Dressing 14.75
Grilled Market Fish, Brown Butter, Shaved Fennel & Capers *See Daily Specials*
Caramelised Onion & Wild Mushroom Tart, Spinach, Poached Duck Egg, Bearnaise Sauce 15.50
Steak Burger, Cheddar Cheese, Pickles, Triple Cooked Chips, Bloody Mary Ketchup 14.00
Add Free-range Bacon, Mushroom or Onion Rings 2.00, Braised Salt Beef 3.00

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
Savoy Cabbage, Capreolus Pancetta 4.00
Mashed Potato 4.00
Skinny Fries 4.00
Tenderstem Broccoli, Béarnaise Sauce 4.00

DESSERTS

- Warm Rice Pudding**, Pedro Xeminez & Brandy Soaked Prunes 6.75
Mango, Pineapple & Passion Fruit Eton Mess 6.50
Chocolate Tart, Peanut Chip Ice Cream 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

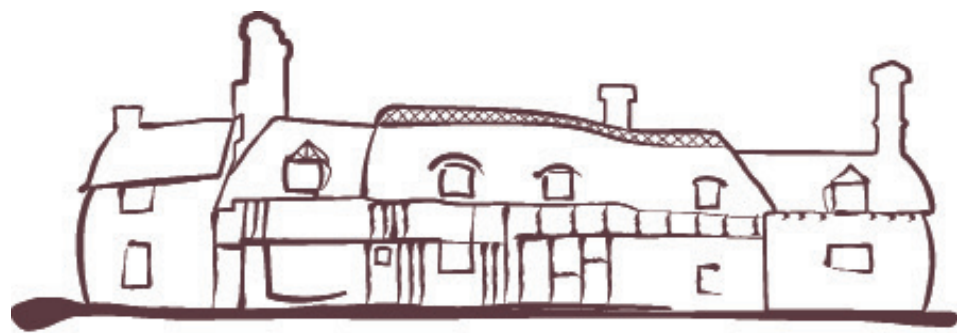
ARTISAN CHEESE

- Rutland Red (Leicestershire), Strathearn (Perthshire), Camembert AOP (Normandy)
Blanche (Worcestershire), Northern Blue (Yorkshire)
Peter's Yard Biscuits, Chutney & Apple - Full Board 12.00 Plate of Three 7.75 Single Smidgen 3.50
We always serve the good stuff because it's what we want to eat ourselves. Cheese is best served at room temperature, so if you're a cheese lover we recommend you pre-order with your starters.

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