



AUGUST AT THE THATCH

APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 9.00 | Kir Royale 9.50 | Aperol Spritz 8.00 | Grand Pink Gin & Tonic 8.50

SMALL PLATES

Artisan Bread & Butter 4.75 **v**
Tomato Houmous, Flat Bread 4.50 
Nocerella, Gaeta & Cerignola Olives 3.75 
Hoi Sin Duck Spring Rolls 6.00
Wild Mushroom & Gorgonzola Arancini 5.50 **v**
Shawarma Spiced Roast Chicken Wings 5.75

STARTERS

Roast Sweetcorn Soup, Confit Garlic, Sunflower Seeds, Chilli Oil 6.50 **v**
Roast Chicken Terrine, Caesar Dressing & Sourdough Toast 7.75
Hand-picked Devonshire Crab, Buttered Crumpet, Watercress & Cucumber Salsa 10.75
Wasabi-cured Salmon, Pickled Radish & Ginger, Toasted Sesame Seeds 9.50
Smoked Dorset Mutton, Whipped Rosary Goats' Cheese, Peas, Broad Beans 10.25
Watermelon & Mango Salad, Brown Rice, Peanuts, Hot & Sour Dressing 7.25 / 13.50 
Add Crispy Duck 3.50 or Halloumi 2.50

MAIN COURSES

Pan-fried Sea Bream, Courgette, Cucumber, Olive, Roast Tomato & Oregano Salad 17.50
Roast Cotswold White Chicken, Sticky Garlic Greens, Tarragon Mayonnaise & Roast Chicken Fries 19.50
Honey & Soy-glazed Shin of Beef, Asian Slaw, Spring Onions, Chilli & Sesame 16.50
Potato Gnocchi, Grilled Artichokes, Baby Spinach, Preserved Lemon, Pine Nuts & Herbs 15.50 
Cornish Rack of Lamb, Roast Mediterranean Vegetables & Salsa Verde 24.50
Wood-roasted Pepper, Tomato & Onion Tart, Laverstoke Mozzarella & Basil Pesto 14.50 **v**

GRILL

We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture. Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.

28 Day Dry-aged 8oz Bavette Steak, Triple-cooked Chips, Roasted Tomato, Watercress 19.75
28 Day Dry-aged 10oz Rib Eye Steak, Triple-cooked Chips, Roasted Tomato, Watercress 27.50
Add Béarnaise or Peppercorn Sauce

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 15.00
Add Free-range Bacon or Field Mushroom 2.00

SIDES

Triple-cooked Chips or French Fries 4.00 **v**
Add Truffle & Parmesan 0.75
Bucksum Leaf Salad, Chardonnay & Mustard Dressing 4.25 
Sticky Garlic Greens 4.00 **v**
Buttered New Potatoes 4.00 **v**
Tenderstem Broccoli, Chilli & Lemon Butter 4.50 **v**

DESSERTS

Lemon Posset, Raspberries & Baked White Chocolate 6.75 **v**
Chocolate Orange Tart, Blood Orange Sorbet,
Hazelnut Praline 8.50 **v**
Peach Melba Eton Mess 7.25 **v**
Apple Tarte Tatin, Vanilla Ice Cream 7.00 
Salcombe Dairy Ice Creams & Sorbets 5.95 **v**
Mini Chocolate Brownie with Choice of Tea or Coffee 5.95 **v**

ARTISAN CHEESE

We always serve the good stuff because it's what we want to eat ourselves. Cheese is best served at room temperature, or if you're a cheese lover we recommend you pre-order with your starters.

Lincolnshire Poacher | Oxford Isis | Rosary Ash

Gorgonzola | Rosary Goats

Served with Peter's Yard Biscuits, Chutney & Apple

Full Board 12.00 | Plate of Three 7.00

Single Smidgen 3.75

v Vegetarian dishes  Vegan dishes We're also happy to adapt other dishes, please ask.

Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price. An optional 10% service is added to parties of six or more, and all tips go to the team. Allergens: before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.