

SEPTEMBER 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**
Butternut Houmous, Flat Bread 4.75 🍴
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**
Terrine “Poulet Au Pot”, Sauce Gribiche, Crispy Chicken & Sourdough Toast 8.25
Thai Spiced Crab Cakes, Coconut Chilli Dressing, Cucumber & Mint Salad 9.75
Wasabi-cured Salmon, Pickled Radish, Ginger & Toasted Sesame Seeds 8.75
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 Filet of Sea Bream, Courgette, Cucumber, Olive, Roast Tomato & Oregano Salad 17.50
Roast Cotswold White Chicken Breast, Grilled Leeks, Roast Chicken Jus, Parmesan & Truffle Fries 19.50
Honey & Soy-glazed Shin of Beef, Asian Slaw, Spring Onions, Chilli & Sesame 16.50
Potato Gnocchi with Grilled Artichokes, Baby Spinach, Preserved Lemon, Pine Nuts & Herbs 15.50 🍴
Dry-aged Cornish Venison Haunch, Pureed Celeriac, Savoy Cabbage, Smoked Bacon, Port Sauce 25.00
Wild Mushroom & Caramelised Onion Tart, Poached Egg, Spinach & Béarnaise Sauce 16.00 **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 Sauce, Gherkin & Chips 15.00
Add Free-range Bacon, Field Mushroom or Onion Rings 2.00

SIDES

Triple-cooked Chips or Skinny Fries 4.00 **v**
Add Truffle & Parmesan 0.75
Bucksum Leaf Salad, Chardonnay & Mustard Dressing 4.25 🍴
Braised Red Cabbage 4.00 **v**
Buttered New Potatoes 4.00 **v**
Seasonal Greens, Toasted Seeds 4.25 **v**

DESSERTS

Nutmeg, Cinnamon & Vanilla Set Cream,
Blackberry Compote & Almond Crumble 6.75 **v**
Dark Chocolate Mousse, Drunken Black Cherries 8.50 **v**
Warm Treacle Tart, Clotted Cream 7.25 **v**
Peach Melba Eton Mess 7.00
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 **v** | Maida Vale **v**

Gorgonzola | Rosary Goats **v**

Served with Peter's Yard Biscuits, Chutney & Apple

Full Board 12.00 | Plate of Three 7.00

Single Smidgen 3.75

v Vegetarian dishes 🍴 **v** 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.