

# OCTOBER 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  
Butternut Houmous, Flat Bread 4.75  
Nocerella, Gaeta & Cerignola Olives 3.75  
Hoi Sin Duck Spring Rolls 6.00  
Beetroot Falafel, Shawarma Spiced Coconut Yoghurt 5.50  
Smoked Haddock Rarebit 5.75

## STARTERS

Celeriac & Bramley Apple Soup, Toasted Walnuts, Blue Monday 6.50  
Chicken Terrine "Poulet Au Pot", Sauce Gribiche, Crispy Chicken 8.25  
Thai Spiced Crab Cakes, Coconut Chilli Dressing, Cucumber & Mint Salad 9.75  
Smoked Mackerel Pâté, Pickled Radish, Toasted Sourdough 8.75  
Roasted Wood Pigeon, Honey-roast Figs & Pomegranate Salad 10.25  
Warm Salad of Crown Prince Pumpkin, Artichoke, Beetroot, Spinach & Balsamic Lentils 7.25 / 13.50  
*Add Crispy Duck 3.50 or Halloumi 2.50*

## MAIN COURSES

Pan-fried Sea Bream, New Potatoes, Sea Vegetables & Butter Sauce 17.50  
Roast Cotswold White Chicken Breast, Grilled Leeks, Roast Chicken Jus, Parmesan & Truffle Fries 19.50  
Slow-braised Beef Bourguignon, Mash, Glazed Carrots 17.75  
Potato Gnocchi, Butternut Squash, Baby Spinach, Chestnuts & Crispy Sage 15.50  
Poached & Smoked Salmon Fishcake, Spinach & Hollandaise 14.50  
Wild Mushroom & Caramelised Onion Tart, Poached Egg, Spinach & Béarnaise Sauce 16.00  
Whole Roast Grouse, Confit Garlic Bread Sauce, Game Chips, Braised Red Cabbage 27.00

## 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  
*Add Truffle & Parmesan 0.75*  
Bucksum Leaf Salad, Chardonnay & Mustard Dressing 4.25  
Braised Red Cabbage 4.00  
Buttered New Potatoes 4.00  
Seasonal Greens, Toasted Seeds 4.25

## DESSERTS

Nutmeg, Cinnamon & Vanilla Set Cream,  
Blackberry Compote 6.75  
Dark Chocolate Mousse, Drunken Black Cherries 8.50  
Warm Treacle Tart, Clotted Cream 7.25  
Mascarpone Cheesecake, Crushed Amaretti Biscuits,  
Espresso Syrup 7.00  
Apple Tarte Tatin, Vanilla Ice Cream 7.00  
Salcombe Dairy Ice Creams & Sorbets 5.95

## 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 | Rutland Red  
Blue Monday | Rosary Goats  
*Served with Biscuits, Chutney & Apple*  
Full Board 12.00 | Plate of Three 7.00  
Single Smidgen 3.75

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.