

DECEMBER AT THE THATCH

APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 9.00 | Kir Royale 9.50 | Aperol Spritz 8.25 | Classic Dry Martini 9.50

SMALL PLATES

Artisan Bread & Butter 4.75
Butternut Houmous, Flatbread 4.75
Nocerella, Gaeta & Cerignola Olives 3.75
Hoi Sin Duck Spring Rolls 6.00
Beetroot Falafel, Shawarma Spiced Coconut Yoghurt 5.50
Marmite & Caramelised Onion Rarebit 5.75

STARTERS

Crown Prince Pumpkin Soup, Toasted Seeds, Rustic Wholemeal Croutons 6.50
Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Toast 8.50
Thai Spiced Crab Cake, Coconut Chilli Dressing 9.75
Pan-fried Native Scallops, Roast Apple Salsa, Cauliflower Purée 12.25
Ham Hock, Chicken & Leek Pithivier, Mustard Sauce 8.50
Roast Indian Spiced Cauliflower, Baby Spinach, Cashews, Lentils, Mint Yoghurt Dressing 7.00 / 13.00
Add Smoked Tofu 3.00, Halloumi 2.50 or Crispy Duck Leg 3.50

MAIN COURSES

Market Fish Of the Day, Fennel Salad, Caper Brown Butter
Roast Cotswold White Chicken Breast, Pancetta, Brussels Sprouts, Chicken & Thyme Jus, Truffle Fries 19.50
Slow-roasted Lamb Shoulder, Celeriac Purée, Roasted Roots & Crispy Lamb 18.95
Potato Gnocchi, Butternut Squash, Baby Spinach, Chestnuts & Crispy Sage 15.50
Pan-fried Salmon, Leeks, White Bean, Chardonnay Sauce, Gremolata 17.50
Spiced Sweet Potato & Kale Pie, Spinach & Wild Mushrooms 14.75
Merrifield Duck Breast, Braised Red Cabbage, Delmonico Potatoes, Blackberry Jus 23.50

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, Rocket 19.75
28 Day Dry-aged 10oz Rib Eye Steak, Triple-cooked Chips, Roasted Tomato, Rocket 27.50
Add Béarnaise or Peppercorn Sauce
Steak Diane - Fillet Steak Medallions, Mushroom, Shallot & Cream Sauce 26.50
Add extra 30z Fillet Medallion 5.00

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

Mulled Wine Poached Pear, Blackcurrant Sorbet 6.75
Crème Caramel, Clementine & Date 7.50
Warm Treacle Tart, Clotted Cream 7.25
Chocolate Truffle Cheesecake, Crème Fraîche 8.50
Apple Tarte Tatin, Vanilla Ice Cream 7.00
Salcombe Dairy Ice Creams & Sorbets 5.95
Mini Chocolate Brownie with Choice of Tea or Coffee 5.95

SANDWICHES

All served with Chips or Soup
Cod Goujon Brioche Roll, Gem Lettuce & Tartare Sauce 9.95
Beetroot Falafel, Butternut Houmous
& Watercress Pitta 8.95
Hand-picked Crab Mayonnaise, Cucumber & Brioche Roll 12.50

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.

Gillot Camembert | Rutland Red | Beauvale
Blanche | The Strathearn
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.