

MAY AT THE THATCH

APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 9.50 | Negroni 8.75 | Aperol Spritz 8.25 | Monkey 47 Grand 11.00

SMALL PLATES

Artisan Bread & Butter 4.75
Shawarma-spiced Houmous, Dukkah & Flatbread 4.50
Nocerella, Gaeta & Cerignola Olives 3.75
Hoi Sin Duck Spring Rolls 6.00
Smoked Haddock Arancini, Curry Mayonnaise 5.75
Marmite & Caramelised Onion Rarebit 5.75

STARTERS

Pea and Mint Soup, Sour Cream, Crispy Shallots 6.50
Roast Chicken Terrine, Caesar Dressing, Balsamic Onions 8.75
Classic British Asparagus, Hollandaise Sauce, Poached Egg 7.75
With Severn & Wye Smoked Salmon 9.75
Thai Spiced Crab Cake, Coconut Chilli Dressing 10.00
Breaded Saint-Marcellin, Endive Salad, Golden Raisins, Sherry Vinaigrette 8.50
Warm Moroccan Salad, Harissa-roast Cauliflower, Chickpeas, Giant Cous Cous, Pomegranate & Almonds 7.25/13.50
Add Halloumi 2.50 or Crispy Duck 3.50

MAIN COURSES

Miso-glazed Cod, Black Rice, Sautéed Choy Sum, Lime, Chilli & Coriander 19.50
Roast Cotswold White Chicken Breast, Sticky Garlic Greens & Fries 19.50
Potato Gnocchi, Marinated Artichoke, Wild Mushroom, Toasted Pine Nuts, Wild Garlic Pesto 15.50
Roast Cornish Lamb Rump, Minted Peas, Courgette & Broad Beans, Delmonico Potatoes 23.50
Daily Market Fish, Brown Butter, New Potatoes, Watercress - Market Price
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.50
Vegetarian Daily Special - See Blackboard

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.*

Steaks served with Triple-cooked Chips, Roasted Tomato & Watercress

8oz Rump Cap Steak 19.75
12oz Sirloin on the Bone 27.50
Add Béarnaise or Peppercorn Sauce 1.75
Steak Chasseur - Fillet Steak Medallions, Tomato, Mushroom & Tarragon Sauce 26.50
Add extra 3oz Fillet Medallion 5.50
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, 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 4.00
Buttered New Potatoes 4.00
Minted Courgettes, Peas & Broad Beans 4.00

DESSERTS

Poached Mango & Lemon Thyme Fool, Sesame Seed Brittle 7.00
Crème Caramel 7.25
Apple Tarte Tatin, Vanilla Ice Cream 7.00
Dark Chocolate & Raspberry Truffle Cake, Raspberry Coulis 8.25
Salcombe Dairy Ice Cream & Sorbets 5.95
*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb Ice Cream,
Mango or Raspberry Sorbet)*
Mini Dark Chocolate & Raspberry Truffle Cake
With your choice of Tea or Coffee 5.95

ARTISAN BRITISH CHEESE

We always serve the good stuff because it's what we want to eat ourselves. Cheese is best served at room temperature, we recommend pre-ordering with your starters.

Baron Bigod | Blanche | Lady Mary
Rutland Red | Beauvale
Served with Peter's Yard Crackers, Chutney & Apple
Full Board 12.50 | Plate of Three 7.50
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.