

# JUNE 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

Cottage Bakery Bread Selection 4.75  
Toasted Garlic Houmous & Flatbread 4.50  
Nocerella, Gaeta & Cerignola Olives 3.75

Hoi Sin Duck Spring Rolls 6.00  
Dorset Truffled Salami 5.50  
Pollock Scampi, Tartare Sauce 6.00

## STARTERS

Roast Sweetcorn Soup, Confit Garlic, Sunflower Seeds, Chilli Oil 6.50  
Roast Chicken Terrine, Caesar Dressing, Balsamic Onions 8.75  
Whipped Goats' Cheese Croquettes, Pickled Beetroot & Walnuts 8.50  
Thai Spiced Crab Cake, Coconut Chilli Dressing 10.00  
Grilled Native Scallops in the Shell, Spinach & Gremolata 12.75  
Hot & Sour Salad, Watermelon, Chilli, White Radish, Peanuts & Sesame 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, Parmesan & Polenta Chips, Ratatouille 19.50  
Orzo Risotto, Girolles, Courgette & Wild Garlic 15.50  
Roast Cannon of Cornish Lamb, Summer Greens, Rosemary Jus, Delmonico Potatoes & Crispy Lamb Breast 24.50  
Daily Market Fish, New Potatoes, Brown Butter & Watercress - Market Price  
Honey & Soy Glazed Short Rib of Beef, Asian Slaw, Spring Onions & Sesame 18.50  
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 21.50  
12oz Sirloin on the Bone 27.50  
*Add Béarnaise or Peppercorn Sauce 1.75*  
Fillet Steak Medallions, Diane Sauce 26.50  
*Add extra 30z 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 4.25  
San Marzano Tomato Salad 4.75  
Seasonal Greens 4.25

## DESSERTS

Dark Chocolate & Raspberry Truffle Cake, Raspberry Sauce 8.25  
Apple Tarte Tatin, Vanilla Ice Cream 7.00  
Strawberry Parfait, Pink Pepper Meringue, Basil Syrup 7.25  
Creme Brûlée, Pistachio Shortbread 6.75  
Steamed Rhubarb Sponge Pudding, Jug of Custard 7.25  
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.