

AUGUST 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
Warm Cheese Gougères 5.00
Pollock Scampi, Tartare Sauce 6.00

STARTERS

Provençal Summer Vegetable Soup, White Beans & Pesto 6.50
Pressed Ham Hock & Chicken Terrine, Coronation Sauce, Soaked Golden Raisins 8.95
Whipped Goats' Cheese Croquettes, Pickled Beetroot & Walnuts 8.50
Thai Spiced Crab Cake, Coconut Chilli Dressing 10.00
Grilled Brixham Sardines, Warm Caponata, Fennel Salad 8.75
Hot & Sour Salad, Watermelon, Chilli, White Radish, Peanuts & Sesame 7.25/13.50
Add Halloumi 2.50 or Crispy Duck 3.50

MAIN COURSES

Pan Fried Fillet of Bream, Isle of Wight Tomatoes, Warm Borlotti Beans, Basil & Pickled Leafy Lemons 18.50
Free-range Chicken Breast, Parmesan & Polenta Chips, Ratatouille 19.50
Orzo Risotto, King Oyster Mushroom, Courgette, Confit Garlic & Chilli 15.50
Roast Cannon of Cornish Lamb, Summer Greens, Rosemary Jus, Delmonico Potatoes & Crispy Lamb Breast 24.50
Fillet of Cod, Shrimp Butter, Cucumber & Peas 21.00
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 28.00

Add Béarnaise or Peppercorn Sauce 1.75

Fillet Steak Medallions, Diane Sauce 26.50

Add extra 3oz 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

Breaded King Oyster Mushrooms, Blue Cheese Mayonnaise 4.95

DESSERTS

Dark Chocolate & Raspberry Truffle Cake, Raspberry Sauce 8.25

Brioche Summer Pudding, Clotted Cream 7.95

Strawberry Parfait, Pink Pepper Meringue, Basil Syrup 7.25

Crème Brûlée, Pistachio Shortbread 6.75

Apricot & Almond Tart, Poached Apricots & Vanilla Ice Cream 7.75

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 | Strathearn

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.