

WINTER 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

Thame Cottage Bakery Bread Selection 4.75
Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.75
Nocerella, Gaeta & Cerignola Olives 3.95
Hoi Sin Duck Spring Rolls 6.00
Wild Mushroom Arancini, Truffle Aioli 5.50
Curried Smoked Haddock Croquette 5.75

STARTERS

Crown Prince Pumpkin Soup, Toasted Seeds & Rustic Wholemeal Croutons 6.75
Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Toast 8.95
Baked Somerset Camembert, Truffle Honey, Walnut Crust & Sourdough 8.95
Pan-fried Native Scallops, Roast Cauliflower Purée, Sherry-soaked Golden Raisins 12.50
Severn & Wye Smoked Mackerel Paté, Pickled Cucumber & Fennel Salad 8.75
Roast Squash Salad, Black Rice, Chilli, Ginger, Sesame, Pickled Radish 7.50/15.00
Add Crispy Duck 3.50 | Grilled Halloumi 3.00

MAIN COURSES

Free-range Chicken Breast, Sautéed Brussels Sprouts, Confit Shallots & Chestnuts, Buttered Mash 19.50
Cod, Atlantic Prawn & Parsley Fishcake, Spinach & Tartare Hollandaise 16.50
Mushroom, Chestnut & Spinach Pie, Squash Purée 16.25
Roast Breast of Merrifield Duck, Braised Red Cabbage, Dauphinoise Potatoes, Port & Thyme Jus 26.00
Pan-fried Salmon, Leeks, Edamame & White Bean Sauce, Gremolata 18.50
Braised Blade of Beef, Crispy Maple-cured Ham, Roasted Roots & Creamy Mash 19.75
Potato Gnocchi, Roast Butternut Squash, Baby Spinach, Sage Butter, Parmesan 16.00

GRILL

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture.
28 Day 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 29.00

Add Béarnaise or Peppercorn Sauce 2.00

Fillet Steak Medallions, Diane Sauce 28.50

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 4.25

Add Truffle & Parmesan 0.75

Braised Red Cabbage 4.25

Fried King Oyster Mushrooms, Blue Cheese Mayonnaise 5.00

Bucksum Farm Leaf Salad, Chardonnay & Mustard Dressing 4.25

Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 4.25

DESSERTS

Steamed Treacle Sponge Pudding, Jug of Custard 7.95

Blackberry Mousse, Spiced Apple Cake 7.25

Mulled Wine Poached Pear, Blackcurrant Sorbet 7.25

Basque-style Cheesecake, Pedro Ximenez-soaked Fruits,
Caramelised Almonds 7.95

Dark Chocolate Truffle Cake, Black Cherry Compote 8.50

Salcombe Dairy Ice Cream & Sorbet 6.00

*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb Ice Cream,
Mango or Raspberry Sorbet)*

Mini Dark Chocolate Truffle Cake, Black Cherry Compote

With your choice of Tea or Coffee 6.25

ARTISAN BRITISH CHEESES

*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 | Rutland Red

Maida Vale | Beauvale

Served with Peter's Yard Crackers, Chutney & Apple

Full Board 12.75 | Plate of Three 8.00

Single Smidgen 4.50

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.