

JANUARY 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 4.95
Nocellara, Gaeta & Cerignola Olives 3.95
Korean-fried King Oyster Mushrooms 5.75
Curried Smoked Haddock Fritter 6.25
Crab Spring Rolls, Kimchi Mayonnaise 6.00

STARTERS

Roscoff Onion Soup, Crispy Bacon, Sour Cream & Ciabatta 6.75
Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Toast 8.95
Twice Baked Swiss Cheese Soufflé, Grain Mustard Sauce 8.95
Pan-fried Native Scallops, Roast Cauliflower Purée, Sherry-soaked Golden Raisins 12.50
Beef Cheek Chilli, Creamed Corn, Roast Garlic Bread 9.25
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
Vegetarian Daily Special - See Blackboard
Roast Breast of Merrifield Duck, Braised Red Cabbage, Dauphinoise Potatoes, Port & Thyme Jus 26.00
Roast Cornish Monkfish, Malay-spiced Aubergine, Spinach & Raita 23.50
Shin Of Beef Bourguignon, Mashed Potato, Bacon, Mushrooms & Button Onions 18.50
Caramelised Onion & Wild Mushroom Tart, Poached Egg, Spinach & Béarnaise Sauce 16.50

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 & Rocket

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
Chantenay Carrots, Truffle, Honey & Orange 4.50
Bucksum Farm Leaf Salad, Chardonnay & Mustard Dressing 4.25
Sautéed Brussels Sprouts, Confit Shallots & Chestnuts 4.25

DESSERTS

Steamed Treacle Sponge Pudding, Jug of Custard 7.95
Rhubarb Trifle, Lemon & Mascarpone Cream 7.50
Amarena Cherry & Almond Bakewell Tart, Yoghurt Ice Cream 7.75
Basque Cheesecake, Pedro Ximenez-soaked Fruits, Caramelised Almonds 7.95
Dark Chocolate Truffle Cake, Orange Curd 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, Orange Curd
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.