

JUNE AT THE THATCH

APÉRITIFS

Champagne Piper-Heidsieck 9.50 | Negroni 9.50 | Aperol Spritz 8.50 | Nyetimber Classic Cuvée, England 10.00

SMALL PLATES

Thame Cottage Bakery Bread Selection 5.25
Houmous Roast Beetroot, Crumbled Feta & Toasted Pumpkin Seeds 5.25
Hoi Sin Duck Spring Rolls 6.50
Padron Peppers, Sea Salt 6.00
Nocellara, Gaeta & Cerignola Olives 3.95
Ham Hock & Cheddar Croquettes 6.50

STARTERS

Sweetcorn Soup, Brown Butter, Chilli & Roast Corn 6.95
Paté de Campagne, Cornichons, Sourdough Toast 8.95
Twice Baked Swiss Cheese Soufflé, Grain Mustard Sauce 8.95
Hand-picked Devon Crab & Poached Salmon Salad 12.25
Garlic & Paprika Prawns, Roast Tomatoes, Toasted Sourdough 10.50
Hot & Sour Salad, Watermelon, Chilli, White Radish, Peanuts & Sesame 7.25 / 13.25
Add Crispy Pork Belly 3.75 | Grilled Halloumi 3.25

MAIN COURSES

Roast Cotswold White Chicken Breast, Butter Beans, Tomato, Preserved Lemon, Olives, Gremolata 22.00
Grilled Fillet of Sea Bream, Marinated Isle of Wight Tomatoes, Flat-leaf Parsley, Basil & Shallots 18.50
Vegetarian Daily Special - See Blackboard
Honey & Soy-glazed Short Rib of Beef, Asian Slaw, Spring Onions, Chilli & Sesame 19.50
Salmon & Haddock Fish Cake, Lemon Hollandaise, Watercress & Fennel Salad 17.50
Slow-cooked Cornish Lamb Shoulder, Garlic Spinach, Delmonico Potatoes, Rosemary Jus 24.50
Orzo Risotto, Wild Mushrooms & Rosemary, Courgette & Chilli 16.75

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 & Rocket

8oz Rump Cap Steak 21.75
12oz Sirloin on the Bone 29.75
Add Béarnaise or Peppercorn Sauce 2.25 | Add Onion Rings 4.50
16oz Chateaubriand, Bordelaise Sauce & Wild Mushrooms 70.00
For Two

Aubrey's Double Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Fries 16.00
Add Free-range Bacon or Field Mushroom 2.25

SIDES

Triple-cooked Chips or Skinny Fries 4.25
Add Truffle & Parmesan 0.75
Wilted Baby Spinach, Confit Garlic Butter 4.25
Isle Of Wight Tomato Salad 4.50
Bucksum Farm Leaf Salad, Chardonnay & Mustard Dressing 4.25
Buttered New Potatoes 4.25

DESSERTS

Apple Tarte Tatin, Vanilla Ice Cream 7.25
Raspberry Pavlova, Passion Fruit Curd, Raspberry Sorbet 8.50
Lemon Meringue Pie 7.75
Dark Chocolate Mousse, Salted Caramel, Crème Fraîche 7.95
Mascarpone Cheesecake, Amarena Cherries 7.95
Salcombe Dairy Ice Cream & Sorbet 6.50
*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb Ice Cream,
Mango or Raspberry Sorbet)*
Mini Mascarpone Cheesecake
With your choice of Tea or Coffee 6.50

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 | Luna Goats | Baby Baronet
Pitchfork Cheddar | Beauvale Blue
Served with Peter's Yard Crackers, Chutney & Apple
Full Board 13.00 | Plate of Three 8.50
Single Smidgen 4.50

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, 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. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 10% service is added to parties of six or more, all tips go to the team.

WE ALWAYS SERVE THE GOOD STUFF

Naturally, since it's what we want to eat and drink ourselves. We enjoy long relationships with our food and drink suppliers because we have always sought out producers who feel the same way. With thanks to some of our favourites.

www.makinglifepeachy.com



British Game

Wild venison from suppliers who are passionate about farming sustainably



British Cheese

Great-tasting cheese from award-winning cheesemakers



Purity Brewery

Award-winning beer, local to our Warwickshire pubs



Chase Distillery

Single estate distillery, creating some of our favourite gin and vodka



Aubrey Allen

Grass-fed, dry-aged British beef



Portwood Asparagus

Grown in Norfolk & served only in season, because British is best



Jimmy Butler

Free-range Blythburgh pork



Colchester Day-boats

Hand-picked & native



Union Hand-Roasted

Ethically-sourced speciality coffee, for 20 years



Severn & Wye Smokery

Smoking salmon traditionally



Jude's Ice Cream

Unbelievably delicious and carbon negative



Nyetimber Estate

World-renowned English Sparkling wine producer from West Sussex, Hampshire & Kent



Laverstoke Farm

Hampshire-made buffalo mozzarella



Capreolus Fine Foods

Award-winning charcuterie using local, free-range or wild meat



Merrifield Duck

Free-range & from a farm where welfare really counts



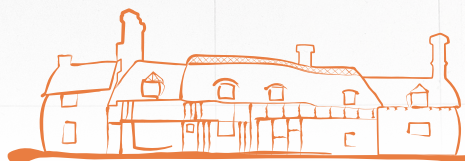
Cornish Lamb

Quality lamb from traditional pastures



Brixham Day-boats

Cornish sardines, pollock & flat fish



THE THATCH

PEACH PUBS
— Making Life Peachy —



We're proud members of The Sustainable Restaurant Association, accelerating environmental change within hospitality. Our coveted Three Star Accreditation makes us best in class.