

MAY 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 5.75
Nocellara, Gaeta & Cerignola Olives 3.95
Prawn Croquetas 6.50

STARTERS

Pea & Asparagus Soup, Goats' Cheese, Pine Nuts 6.95
Free-range Roast Chicken Terrine, Caesar Dressing 8.95
Twice Baked Swiss Cheese Soufflé, Grain Mustard Sauce 8.95
Hand-picked Devon Crab, Buttered Crumpet, Pickled Cucumber 12.75
Pork Belly Scrumpet, Hoi Sin, Cucumber & Spring Onion 9.25
Orange, Pistachio, Carrot & Red Chilli Salad, Ras El Hanout, Roast Lemon Dressing 7.50/15.00
Add Pork Belly 3.75 | Grilled Halloumi 3.25

MAIN COURSES

Free-range Cotswold White Chicken Breast, Confit Garlic, Hispi Cabbage & Skinny Fries 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
Fillets of Lemon Sole, Caper, Lemon & Parsley Butter, Bucksum Leaf Salad 26.00
Jimmy Butler's Pork Cutlet, Peas, Broad Beans & Thyme Butter, Creamy Mash 17.00
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 21.50
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 Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Chips 15.50
Add Free-range Bacon or Field Mushroom 2.25

SIDES

Triple-cooked Chips or Skinny Fries 4.25
Add Truffle & Parmesan 0.75
Baby Spinach, Peas, Broad Beans & Thyme 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

Steamed Treacle Sponge Pudding, Jug of Custard 7.95
Banana Eton Mess, Coconut Cream, Lime & Rum 7.75
Lemon Meringue Pie 7.75
Valrhona Chocolate Tart, Crème Fraîche,
Salted Peanut Praline 8.95
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.