

# AUGUST 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  
Sunblushed Tomato & Garlic Houmous, Chilli, Basil Oil 5.50  
Hoi Sin Duck Spring Rolls 6.50  
Padron Peppers, Sea Salt 6.00  
Nocellara, Gaeta & Cerignola Olives 4.00  
Ham Hock & Cheddar Croquettes 6.50

## STARTERS

Roast Red Pepper Soup, Roast Aubergine, Basil Yoghurt, Toasted Seeds 6.95  
Paté de Campagne, Cornichons, Sourdough Toast 8.95  
Twice-baked Goats' Cheese Soufflé, Hot Cheese Sauce, Pickled Apple, Toasted Walnuts 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 7.50 / 13.50  
*Add Crispy Pork Belly 3.75 | Grilled Halloumi 3.25*

## MAIN COURSES

Grilled Cotswold White Chicken Paillard, Chicken & Parmesan Crumb, Garlic & Sage, Rocket, Fries 22.00  
Grilled Fillet of Sea Bream, Marinated Tomatoes, Borlotti Beans, Preserved Lemon 19.50  
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  
Caramelised Onion & Grilled Vegetable Tart, Feta, Pomegranate & Mint, Shawarma Dressing 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 2.50 | 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*  
Sautéed Baby Spinach, Confit Garlic Butter 4.25  
Marinated Tomato & Basil Salad 4.50  
Bucksum Farm Leaf Salad, Chardonnay & Mustard Dressing 4.25  
Buttered New Potatoes 4.25

## DESSERTS

Prosecco & Honey Poached Peaches, Almond Cream 8.25  
Sticky Date & Ginger Pudding, Vanilla Ice Cream 7.25  
Raspberry Pavlova, Passion Fruit Curd, Raspberry Sorbet 8.50  
Dark Chocolate Mousse, Salted Caramel, Crème Fraîche 7.95  
Strawberry Parfait, English Strawberries & Basil 8.00  
Jude's Ice Cream & Sorbet 6.50  
*(Choose Three: Vanilla, Strawberry, Salted Caramel, Chocolate,  
Lemon or Raspberry Sorbet)*  
Mini Sticky Toffee  
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](http://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



### 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.