

BREAKFAST AT THE THATCH

SERVED SATURDAY & SUNDAY 10AM - 11.30AM

The old proverb demands that we should eat breakfast like Kings (and Queens). We serve up the favourites and always prioritise quality produce – our eggs and bacon are free-range and our sausages are from Jimmy Butler's farm. Starting the day has never tasted so good.

BREAKFAST

- Dunkeld Smoked Salmon & Scrambled Eggs, Toasted Sourdough 9.75
- Hand-picked Devonshire Crab, Poached Eggs & Hollandaise, Toasted English Muffin 13.50
- Eggs Florentine - English Muffins, Spinach, Poached Eggs & Hollandaise 9.00 V
- Eggs Benedict - English Muffin, Roast Ham, Free-range Poached Eggs & Hollandaise 10.25
- Dunkeld Smoked Salmon Royale, Free-range Poached Eggs & Hollandaise 10.50
- Jimmy Butler's Sausage or Bacon Bloomer 6.50
- Add Free-range Egg 1.75*

Full English Breakfast - Blythburgh Sausage & Bacon, Mushroom, Clonakilty Black Pudding, Baked Beans, Tomatoes, Free-range Poached Eggs & Toasted Sourdough 14.00

SOFTS

- Fresh Orange Juice 3.00
- Eager Apple or Cranberry Juice 2.80
- Cawston Press - Cloudy Apple or Rhubarb 3.30
- Frobishers - Pineapple or Cherry Juice 3.00
- JARR Ginger Kombucha 4.00

HOT DRINKS

Our speciality coffee is Union Hand-Roasted's Revelation blend of beans from small-scale co-operatives in Peru and Honduras. Served with semi-skimmed milk. Swap dairy milk for soya or oat for 35p.

Add flavoured syrup for 50p. Decaf tea and coffee also available.

- Double Espresso 2.70
- Americano, Cortado 3.60
- Cappuccino, Flat White, Latte 3.70
- Hot Chocolate 3.60
- Luxury Hot Chocolate 4.00
- Fresh Mint Tea 2.75

Loose Leaf Teas - All of our tea comes from Good & Proper Tea, are loose leaf, and served in a teapot for a fresher flavour.

- English Breakfast, Earl Grey, Chamomile or Peppermint 3.40
- Hibiscus or Rooibos 3.50

STIFFENERS

- Champagne Mimosa 9.00
- Bloody Mary 8.75
- Strawberry Bellini 7.50
- Aperol Spritz 8.75

V Vegetarian Ingredients  Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

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.

LUNCH AT THE THATCH

APÉRITIFS

Aperol Spritz 8.75 | Nyetimber Classic Cuvée 10.50 | Champagne Piper-Heidsieck 11.00

DELI PLATES

Hoi Sin Duck Spring Rolls 7.25
Artisan Breads & Wild Garlic Butter 6.00 v
Marinated Olives, Feta & Garlic 4.75 v
Beetroot Houmous, Walnuts & Flatbread 6.75 
Air-dried Pork & Fennel Salami, Cornichons 7.75
Prawn Pil Pil Croquettes 7.25

ON THE BOARD

Look out for our light lunch options and sandwiches, plus sharing steaks, day-boat fish and our vegetarian dish of the day. We work closely with our British farmers, fishermen and growers, using the best of the season.



STARTERS

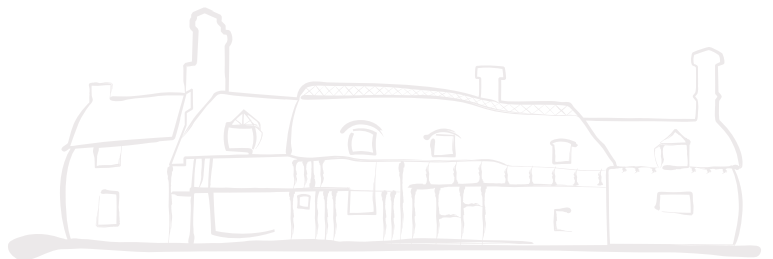
Pea & Watercress Soup, Lemon Oil, Artisan Bread 7.75 
Cornish Lamb Scrumpet, Fennel & Salsa Verde 9.25
Pressed Leek Terrine, Smoked Mackerel Mousse & Radish Salad 8.75
Steak Tartare, Cured Egg Yolk, Toasted Sourdough 11.50
Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00
Hand-picked Devon Crab, Buttered Crumpet & Pickled Cucumber 12.75

MAIN COURSES

Mackerel Fillet, Potato Salad & Watercress 14.00
Grilled Artichoke & Confit Tomato Salad, White Beans, Pine Nuts 15.00 
Add Crispy Duck or Gorgonzola 4.00
Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.50
Caramelised Onion Tart, Goats' Cheese, Walnuts & Rocket 14.75 v
Aubrey's Double Steak Burger, Oglesfield, Pickles & Fries 16.75
Add Free-range Bacon or Field Mushroom 2.50
Pan-fried Sea Bream, Samphire, Potatoes, Dill & Caper Sauce 22.00
Pork Schnitzel, Sauce Gribiche & Fries 19.75
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.00
Devon White Chicken, Pomme Purée, Wild Garlic, Morels & Madeira Sauce 23.00
28 Day Dry-aged Aubrey Allen Steak, Triple-cooked Chips & Rocket
8oz Rump 23.00 | 10oz Rib Eye 35.00
Add Béarnaise or Peppercorn Sauce 3.00

SIDES

Maple-glazed Chantenay Carrots 4.75 
Buttered Ratte Potatoes 4.75 v
Caesar Salad, Anchovies & Aged Parmesan 5.00
Fennel, Confit Tomato & Rocket Salad 4.75 
Onion Rings 4.75 
Spring Greens, Wild Garlic Butter 4.75 v
Triple-cooked Chips 5.00 
Add Truffle & Parmesan 0.75



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DINNER AT THE THATCH

APÉRITIFS

Aperol Spritz 8.75 | Nyetimber Classic Cuvée 10.50 | Champagne Piper-Heidsieck 11.00

DELI PLATES

Hoi Sin Duck Spring Rolls 7.25
Artisan Breads & Wild Garlic Butter 6.00 v
Marinated Olives, Feta & Garlic 4.75 v
Beetroot Houmous, Walnuts & Flatbread 6.75 
Air-dried Pork & Fennel Salami, Cornichons 7.75
Prawn Pil Pil Croquettes 7.25

ON THE BOARD

We work closely with our British farmers, fishermen and growers, using the best of the season. Look out for sharing steaks, day-boat fish and our vegetarian dish of the day.



STARTERS

Pea & Watercress Soup, Lemon Oil, Artisan Bread 7.75 
Cornish Lamb Scrumptet, Fennel & Salsa Verde 9.25
Pressed Leek Terrine, Smoked Mackerel Mousse & Radish Salad 8.75
Steak Tartare, Cured Egg Yolk, Toasted Sourdough 11.50
Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00
Hand-picked Devon Crab, Buttered Crumpet & Pickled Cucumber 12.75

MAIN COURSES

Pork Schnitzel, Sauce Gribiche & Fries 19.75
Grilled Artichoke & Confit Tomato Salad, White Beans, Pine Nuts 15.00 
Add Crispy Duck or Gorgonzola 4.00
Caramelised Onion Tart, Goats' Cheese, Walnuts & Rocket 14.75 v
Pan-fried Sea Bream, Samphire, Potatoes, Dill & Caper Sauce 22.00
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.00
Devon White Chicken, Pomme Purée, Wild Garlic, Morels & Madeira Sauce 23.00
Merrifield Duck Breast, Dauphinoise Potatoes, Chantenay Carrots & Jus 32.00
Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.50
Roast Monkfish, Petits Pois à la Française, Smoked Bacon & Basil Oil 28.50
28 Day Dry-aged Aubrey Allen Steak, Triple-cooked Chips & Rocket
8oz Rump 23.00 | 10oz Rib Eye 35.00
Add Béarnaise or Peppercorn Sauce 3.00

SIDES

Maple-glazed Chantenay Carrots 4.75 
Buttered Ratte Potatoes 4.75 v
Caesar Salad, Anchovies & Aged Parmesan 5.00
Fennel, Confit Tomato & Rocket Salad 4.75 
Onion Rings 4.75 
Spring Greens, Wild Garlic Butter 4.75 v
Triple-cooked Chips 5.00 
Add Truffle & Parmesan 0.75



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SUNDAY AT THE THATCH

APÉRITIFS

Aperol Spritz 8.75 | Nyetimber Classic Cuvée 10.50 | Champagne Piper-Heidsieck 11.00

DELI PLATES

Hoi Sin Duck Spring Rolls 7.25

Artisan Breads & Wild Garlic Butter 6.00 v

Prawn Pil Pil Croquettes 7.25

Marinated Olives, Feta & Garlic 4.75 v

Beetroot Houmous, Walnuts & Flatbread 6.75 

Air-dried Pork & Fennel Salami, Cornichons 7.75

STARTERS

Pea & Watercress Soup, Lemon Oil, Artisan Bread 7.75 

Cornish Lamb Scruppet, Fennel & Salsa Verde 9.25

Steak Tartare, Cured Egg Yolk, Toasted Sourdough 11.50

Hand-picked Devon Crab, Buttered Crumpet & Pickled Cucumber 12.75

MAIN COURSES

Devon White Chicken, Pomme Purée, Wild Garlic, Morels & Madeira Sauce 23.00

Grilled Artichoke & Confit Tomato Salad, White Beans, Pine Nuts 15.00 

Add Crispy Duck or Gorgonzola 4.00

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.00

Pan-fried Sea Bream, Samphire, Potatoes, Dill & Caper Sauce 22.00

28 Day Dry-aged Aubrey Allen Rib Eye Steak, Triple-cooked Chips & Rocket 35.00

Add Béarnaise or Peppercorn Sauce 3.00

SUNDAY ROASTS

Served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey Allen's Dry-aged Sirloin of Beef 23.00

Jimmy Butler's Free-range Pork & Crackling 21.00

Free-range Chicken Supreme, Pork & Sage Stuffing 22.00


Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 18.00 v

SIDES

To Share - Cauliflower Cheese 6.00 v

Free-range Pork & Sage Stuffing 4.00

Maple-glazed Chantenay Carrots 4.75 

Fennel, Confit Tomato & Rocket Salad 4.75 

DESSERTS & ARTISAN CHEESE

Bramley Apple Crumble, Custard 8.00 v

Lemon & Mascarpone Cheesecake, Poached Rhubarb, Toasted Pistachio 8.75 v

Valrhona Chocolate Nemesis, Crème Fraîche, Honeycomb 9.95 v

Rum-glazed Pineapple, Coconut Cream, Meringue & Stem Ginger 8.75 

Cherry & Chantilly Cream Choux Bun, Hot Chocolate Sauce 8.50 v

Mini Cheesecake & Choice of Tea or Coffee 7.00

Jude's Ice Cream & Sorbet 7.50 v

(Choose Three: Madagascan Vanilla, Strawberry, Caramel Cookie Dough or Chocolate Ice Cream, Raspberry or Blood Orange Sorbet)

Artisan Cheeses: Served ripe & ready with Chutney, Apple & Peter's Yard Crackers

Choose from: Baron Bigod, Driftwood Goats v, Maida Vale v, Quicke's Vintage Cheddar, Gorgonzola Gran Riserva Mario Costa

All Five 15.00 | Any Three 8.75 | Smidgen 4.75

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