

# LUNCH AT THE THATCH

## APERITIFS

Kir Royale 11.00 | Aperol Spritz 8.95 | Champagne Piper-Heidsieck 11.00

## DELI PLATES

Smoked Haddock Rarebit, Toasted Ciabatta 6.75  
Marinated Olives, Feta & Garlic 4.75 V  
Golden Beetroot Houmous, Pomegranate,  
Crispy Chickpeas & Flatbread 6.75 Ve  
Hoisin Duck Spring Rolls 7.25  
Artisan Breads, Whipped Garlic Butter & Crispy Onions 6.25 V  
Ham Hock & Vintage Cheddar 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

Aubrey's BBQ Beef Brisket, Toasted Crumpet, Shallots & Parsley 9.25  
Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00  
Spiced Red Lentil Soup, Toasted Seeds, Harissa Oil & Artisan Bread 7.75 Ve  
Beetroot-cured Salmon Gravavlax, Pickled Cucumber & Rye 9.50  
Devilled Lamb Kidneys, Oyster Mushrooms, Toasted Sourdough 10.75  
Monkfish Scampi, Lime Aioli, Radish & Coriander 12.75

## MAIN COURSES

Mussels, Leeks & Cider, Toasted Ciabatta 14.00  
*Add Fries* 3.50  
Pork Schnitzel, Sauce Gribiche & Fries 19.75  
Roast Fennel & Buckwheat Salad, Tahini, Pomegranate & Pine Nuts 15.00 Ve  
*Add Crispy Duck or Goats' Cheese* 4.00  
Caramelised Onion Tart, Goats' Cheese, Walnuts & Rocket 14.75 V  
Devon White Chicken, Wild Mushrooms, Pomme Purée & Truffle Jus 23.00  
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.00  
Pan-fried Sea Bream, Butter Beans, Chorizo & Tomato 22.00  
Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.50  
Aubrey's Steak Burger, Ogleshield, Pickles, Relish & Fries 17.00  
*Add Free-range Bacon* 2.50  
28 Day Dry-aged Aubrey Allen Steak, Triple-cooked Chips & Watercress  
8oz Rump 23.50 | 10oz Rib Eye 35.00  
*Add Béarnaise or Peppercorn Sauce* 3.00 | *Café de Paris Butter* 3.00

## SIDES

Roast Squash, Sage & Hazelnuts 4.95 Ve  
Buttered New Potatoes 4.95 V  
Autumn Greens & Garlic Butter 4.95 V  
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 Ve  
Maple-glazed Chantenay Carrots 4.95 Ve  
Onion Rings 4.95 Ve  
Triple-cooked Chips 4.95 Ve  
*Add Truffle & Parmesan* 1.00



V Vegetarian Ingredients    Ve 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.

# SET LUNCH MENU

## MONDAY - THURSDAY

TWO COURSES 22.00 | THREE COURSES 26.00

### STARTERS

Spiced Red Lentil Soup, Toasted Seeds, Harissa Oil & Artisan Bread *ve*

Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad

Beetroot-cured Salmon Gravavlax, Pickled Cucumber & Rye

### MAINS

Steak Frites - Aubrey Allen's 5oz Flat Iron, Watercress & Fries

*Add Béarnaise or Peppercorn Sauce 3.00 | Café de Paris Butter 3.00*

Roast Fennel & Buckwheat Salad, Tahini, Pomegranate & Pine Nuts *ve*

*Add Crispy Duck or Goats' Cheese 4.00*

Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce

### DESSERTS

Basque Cheesecake, Spiced Poached Figs & Pistachio Granola *v*

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce *v*

Three Cheese Plate, Chutney, Apple & Peter's Yard Crackers

*Choose from: Baron Bigod, Driftwood Goats *v*, Rollright,*

*Quicke's Vintage Cheddar, Gorgonzola Gran Riserva Mario Costa*

### SIDES

Autumn Greens & Garlic Butter 4.95 *v*

Triple-cooked Chips 4.95 *ve* | *Add Truffle & Parmesan 1.00*

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 *Ve*

Buttered New Potatoes 4.95 *v*

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

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# DINNER AT THE THATCH

## APERITIFS

Kir Royale 11.00 | Aperol Spritz 8.95 | Champagne Piper-Heidsieck 11.00

## DELI PLATES

Smoked Haddock Rarebit, Toasted Ciabatta 6.75  
Marinated Olives, Feta & Garlic 4.75 V  
Golden Beetroot Houmous, Pomegranate,  
Crispy Chickpeas & Flatbread 6.75 Ve  
Hoisin Duck Spring Rolls 7.25  
Artisan Breads, Whipped Garlic Butter & Crispy Onions 6.25 V  
Ham Hock & Vintage Cheddar 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

Aubrey's BBQ Beef Brisket, Toasted Crumpet, Shallots & Parsley 9.25  
Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00  
Spiced Red Lentil Soup, Toasted Seeds, Harissa Oil & Artisan Bread 7.75 Ve  
Beetroot-cured Salmon Gravavlax, Pickled Cucumber & Rye 9.50  
Devilled Lamb Kidneys, Oyster Mushrooms, Toasted Sourdough 10.75  
Monkfish Scampi, Lime Aioli, Radish & Coriander 12.75

## MAIN COURSES

Pan-fried Sea Bream, Butter Beans, Chorizo & Tomato 22.00  
Devon White Chicken, Wild Mushrooms, Pomme Purée & Truffle Jus 23.00  
Caramelised Onion Tart, Goats' Cheese, Walnuts & Rocket 14.75 V  
Braised Halibut On the Bone, Caviar & Dill Butter Sauce, Cavolo Nero 28.50  
Roast Fennel & Buckwheat Salad, Tahini, Pomegranate & Pine Nuts 15.00 Ve  
*Add Crispy Duck or Goats' Cheese 4.00*  
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.00  
Wild Venison Loin, Celeriac Purée, Spinach & Blackberry Jus 32.00  
Pork Schnitzel, Sauce Gribiche & Fries 19.75  
Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.50  
28 Day Dry-aged Aubrey Allen Steak, Triple-cooked Chips & Watercress  
8oz Rump 23.50 | 10oz Rib Eye 35.00  
*Add Béarnaise or Peppercorn Sauce 3.00 | Café de Paris Butter 3.00*

## SIDES

Roast Squash, Sage & Hazelnuts 4.95 Ve  
Buttered New Potatoes 4.95 V  
Autumn Greens & Garlic Butter 4.95 V  
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 4.95 Ve  
Maple-glazed Chantenay Carrots 4.95 Ve  
Onion Rings 4.95 Ve  
Triple-cooked Chips 4.95 Ve  
*Add Truffle & Parmesan 1.00*



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# SUNDAY AT THE THATCH

TWO COURSES 28.50 | THREE COURSES 33.50

Includes starters, roasts and puddings

## APERITIFS

Kir Royale 11.00 | Aperol Spritz 8.95 | Champagne Piper-Heidsieck 11.00

## DELI PLATES

Smoked Haddock Rarebit, Toasted Ciabatta 6.75

Marinated Olives, Feta & Garlic 4.75 v

Golden Beetroot Houmous, Pomegranate,  
Crispy Chickpeas & Flatbread 6.75 ve

Hoisin Duck Spring Rolls 7.25

Artisan Breads, Whipped Garlic Butter & Crispy Onions 6.25 v

Ham Hock & Vintage Cheddar Croquettes 7.25

## STARTERS

Spiced Red Lentil Soup, Toasted Seeds, Harissa Oil & Artisan Bread 7.75 ve

Aubrey's BBQ Beef Brisket, Toasted Crumpet, Shallots & Parsley 9.25

Devilleed Lamb Kidneys, Oyster Mushrooms, Toasted Sourdough 10.75

Monkfish Scampi, Lime Aioli, Radish & Coriander 12.75

## MAIN COURSES

Devon White Chicken, Wild Mushrooms, Pomme Purée & Truffle Jus 23.00

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

Pan-fried Sea Bream, Butter Beans, Chorizo & Tomato 22.00

Roast Fennel & Buckwheat Salad, Tahini, Pomegranate & Pine Nuts 15.00 ve

*Add Crispy Duck or Goats' Cheese 4.00*

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

*Add Béarnaise or Peppercorn Sauce 3.00 | Café de Paris Butter 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

Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 19.50 v

Roast Of The Day - Available On The Board

## SIDES

To Share - Cauliflower Cheese 6.25 v

Roast Squash, Sage & Hazelnuts 4.95 ve

Free-range Pork & Sage Stuffing 4.95

Maple-glazed Chantenay Carrots 4.95 ve

## DESSERTS & ARTISAN CHEESE

Bramley Apple & Blackberry Crumble, Custard 8.00 v

Dark Chocolate Fondant, Whipped Mascarpone & Coffee Sauce 9.25 v

Basque Cheesecake, Spiced Poached Figs & Pistachio Granola 8.75 v

Warm Banana Tart, Rum-soaked Raisins & Salted Caramel, Vanilla Ice Cream 8.50 ve

Black Cherry Pavlova, Dark Chocolate 7.75 v

Mini Cheesecake & Choice of Tea or Coffee 7.00

Jude's Ice Cream & Sorbet 7.00 v

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

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

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

All Five 15.00 | Any Three 9.50 | Smidgen 4.75

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# AUTUMN AT THE THATCH

## DESSERTS

Basque Cheesecake, Spiced Poached Figs & Pistachio Granola 8.75 V

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 8.75 V

Dark Chocolate Fondant, Whipped Mascarpone & Coffee Sauce 9.25 V

Warm Banana Tart, Rum-soaked Raisins & Salted Caramel, Vanilla Ice Cream 8.50 Ve

Black Cherry Pavlova, Dark Chocolate 7.75 V

Jude's Ice Cream & Sorbet 7.00 V

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

## TOUCH OF SWEETNESS

Mini Cheesecake & Choice of Tea or Coffee 7.00

## ARTISAN CHEESE

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

All Five Cheeses 15.00      Any Three Cheeses 9.50      A Smidgen of Cheese 4.75

### BARON BIGOD

An exceptional farmhouse British Brie, Baron Bigod (pronounced by-god) is handmade at Fen Farm Dairy in Suffolk. A favourite of many top chefs and often found gracing the tables of royalty, it's creamy, oozy, and delicious!

### DRIFTWOOD GOATS V

Velvety and silky, this small-batch goats' cheese is produced by White Lake Cheese using milk from their own herd. Roger, a third-generation farmer and cheesemaker, is at the forefront of the artisan cheese sector.

### ROLLRIGHT

Soft and buttery, similar to a Reblochon, made by David Jewett at Chedworth's Manor Farm.

### QUICKE'S VINTAGE CHEDDAR

Mary Quicke and her family have been farming in Devon for almost 500 years, and this vintage Cheddar is one of the longest-aged of its kind in the world. A rich, intense, crumbly cheese made using milk from grass-fed cows. Distinctive and full of flavour, from award-winning cheesemaker, Quicke's.

### GORGONZOLA GRAN RISERVA MARIO COSTA

A soft, blue, creamy cheese from a small producer just outside Milan. In our opinion, one of the very best!

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