

BREAKFAST AT THE THATCH

Whether it's a proper brew from B Corp Certified Union Coffee, a quick bap with Jimmy Butler's Blythburgh sausages and bacon, or a Benedict made with free-range eggs, you'll find producers who share our ethics and care about the good stuff just as much as we do.

LIVENERS

Champagne Mimosa 10.00 | Bloody Mary 9.95 | Espresso Martini 11.00

THE CLASSICS

Buttermilk Pancakes

Maple Syrup & Crispy Bacon or Blueberries & Crème Fraîche (v) 10.25 / 9.75

Eggs Benedict – Roast Ham, Poached Eggs, English Muffin & Hollandaise 11.50

Blythburgh Sausage or Bacon Bap 6.95

Wild Mushrooms & Poached Eggs, Sourdough (v) 9.75

Full English – Blythburgh Sausage & Bacon, Clonakilty Black Pudding, Poached Eggs, Mushroom, Tomato, Beans & Sourdough 14.75

Veggie Full English – Vegan Haggis, Poached Eggs, Mushrooms & Tomatoes, Spinach, Beans & Sourdough (v) 13.25

Smashed Avocado & Poached Eggs, Spring Onion, Chilli, Sourdough (v) 10.75

Chapel & Swan Smoked Salmon & Scrambled Eggs, Sourdough 10.75

MAKE IT YOUR OWN

Blythburgh Sausage 2.95 or Bacon 3.50 | Free-range Egg (v) 1.95 | Hash Browns (v) 2.75

Smashed Avocado (pb) 3.25 | Chapel & Swan Smoked Salmon 4.50 | Roast Tomatoes or Flat Mushrooms (v) 2.50

Halloumi (v) 2.50 | Clonakilty Black Pudding 2.50 | Chips (pb) 5.25

UNION HAND-ROASTED

Double Espresso 3.50

Flat White, Cappuccino, Latte 3.95

Americano, Cortado 3.75

Hot Chocolate, Luxury Hot Chocolate 4.00 | 4.50



TEA

Taylors Yorkshire Tea 3.50

Fresh Mint Tea 3.00

Twinnings Tea 3.50

Earl Grey, Green Tea, Peppermint, Camomile, Lemon & Ginger

JUICES & SMOOTHIES

Fresh Orange Juice 3.50

Eager Apple or Cranberry Juice 3.50

Big Tom Virgin Bloody Mary 6.00

Mockingbird Raw Greens – Kiwi, Pear, Kale, Spinach, Broccoli, Apple + Vitamin C 4.75

Mockingbird Raw Defence – Mango, Passion Fruit, Acerola Cherry, Carrot, Orange & Celery 4.75

Mockingbird Raw Boost – Strawberry, Blackcurrant, Açai Berry, Beetroot, Spinach, Kale + Vitamins B6 & C 4.75

(v) Vegetarian | (pb) Plant-based | Gluten-free Menu Available Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 12.5% service charge will be added to parties of six or more.

GLUTEN-FREE BREAKFAST

As the old proverb says, we should eat breakfast like a King (*or Queen*). We offer gluten-free versions of the classics, all from producers who share our ethics and passion for the good stuff.

LIVENERS

Champagne Mimosa 10.00 | Bloody Mary 9.95 | Espresso Martini 11.00

THE CLASSICS

Blythburgh Sausage or Bacon Sandwich	6.95
Wild Mushrooms & Poached Eggs, Gluten-free Toast (v)	9.75
Full English – Blythburgh Sausage & Bacon, Poached Eggs, Mushroom, Tomato, Beans & Gluten-free Toast	14.75
Veggie Full English – Grilled Halloumi, Poached Eggs, Mushrooms & Tomatoes, Spinach, Beans & Gluten-free Toast (v)	13.25
Smashed Avocado & Poached Eggs, Spring Onion, Chilli, Gluten-free Toast (v)	10.75
Chapel & Swan Smoked Salmon & Scrambled Eggs, Gluten-free Toast	10.75

UNION HAND-ROASTED

Double Espresso	3.50
Flat White, Cappuccino, Latte	3.95
Americano, Cortado	3.75
Hot Chocolate, Luxury Hot Chocolate	4.00 4.50



TEA

Taylors Yorkshire Tea	3.50
Fresh Mint Tea	3.00
Twinnings Tea	3.50
Earl Grey, Green Tea, Peppermint, Camomile, Lemon & Ginger	

JUICES & SMOOTHIES

Fresh Orange Juice	3.50
Eager Apple or Cranberry Juice	3.50
Big Tom Virgin Bloody Mary	6.00
Mockingbird Raw Greens – Kiwi, Pear, Kale, Spinach, Broccoli, Apple + Vitamin C	4.75
Mockingbird Raw Defence – Mango, Passion Fruit, Acerola Cherry, Carrot, Orange & Celery	4.75
Mockingbird Raw Boost – Strawberry, Blackcurrant, Açai Berry, Beetroot, Spinach, Kale + Vitamins B6 & C	4.75

(v) Vegetarian | (pb) Plant-based | Please note — some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 12.5% service charge will be added to parties of six or more.

SET LUNCH MENU

MONDAY - THURSDAY

TWO COURSES 22.50 | THREE COURSES 26.50

STARTERS

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

Roasted Mushroom Soup, Oyster Mushrooms, Confit Garlic, Crispy Onions & Ciabatta pb

King Prawns on Sourdough, Anchovy & Lemon Butter

MAINS

Braised Beef Bourguignon & Buttered Mash

Roasted Beetroot, Celeriac & Butternut Squash Salad,

Buckwheat, Orange, Cider Vinegar Dressing pb

With Free-range Chicken or Goat's Cheese v 4.00

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

DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce v

Basque Cheesecake & Raspberry Compote v

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

Choose from: Camembert Tremblaye, Elrick Log v, Brillat Savarin Truffle,

Isle of Mull Cheddar, Gorgonzola Gran Riserva Mario Costa

SIDES

Seasonal Greens, Garlic Butter 5.25 v

Triple-cooked Chips 5.25 pb | *Add Truffle & Parmesan* 1.50

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 5.25 pb

Buttered New Potatoes 5.25 v

v Vegetarian pb Plant-based Please note - some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 12.5% service charge will be added to all bills.

LUNCH AT THE THATCH

APERITIFS

Cranberry & Sloe Spritz 9.95 | Kir Royale 11.50 | Negroni 10.50

DELI PLATES

Devon Crab Spring Rolls, Vietnamese Dipping Sauce 7.75

Spiced Gordal Olives 4.95 pb

Goat's Cheese Croquettes, Honey & Chilli Sauce 7.50 v

Mushroom Mousse, Oyster Mushrooms, Crispy Onions & Ciabatta Croûtes 7.25 pb

Warm Sourdough & Salted Butter 7.00 v

STARTERS

Blythburgh Pork Scotch Egg, Piccalilli Mayonnaise 9.75

Roasted Mushroom Soup, Oyster Mushrooms, Confit Garlic, Crispy Onions & Ciabatta 8.00 pb

Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.75

King Prawns on Sourdough, Anchovy & Lemon Butter 11.75

Charred Leeks, Hazelnuts, Romesco & Watercress 9.50 pb

Seaweed Panko Cod Cheeks, Wasabi Mayonnaise, Samphire, Fennel & Mooli Salad 13.50

MAINS

Salmon & Smoked Haddock Fishcake, Spinach, Chive Butter Sauce 15.25

Wild Mushroom Risotto, Oyster Mushrooms, Herb Crumb & Chilli 16.50 pb

Free-range Treacle-glazed Pork Hock, Fried Egg, Triple Cooked-chips & Pineapple Ketchup 22.50

Devon White Chicken, Boulangère Potatoes, Spring Greens, Parsley & Garlic Bread Sauce 24.50

Aubrey's Steak Burger, Oglesfield, Pickles & Fries 18.00

With Free-range Bacon 2.50

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 19.25

Roasted Beetroot, Celeriac & Butternut Squash Salad, Buckwheat, Orange, Cider Vinegar Dressing 16.00 pb

With Free-range Chicken or Goat's Cheese v 4.00

Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.75

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

8oz Rump Cap 25.50 | Fillet Medallions & Peppercorn Sauce 35.50

With Béarnaise v or Peppercorn Sauce 3.00

SIDES

Pommes Anna Fries, Truffle Mayonnaise 5.25 v

Beetroot, Walnuts & Goat's Cheese 5.25 v

Buttered New Potatoes 5.25 v

Seasonal Greens, Garlic Butter 5.25 v

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 5.25 pb

Onion Rings 5.25 pb

Triple-cooked Chips 5.25 pb

Add Truffle & Parmesan 1.50



v Vegetarian pb Plant-based Gluten-free Menu Available Please note - some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 12.5% service charge will be added to all bills.

DINNER AT THE THATCH

APERITIFS

Cranberry & Sloe Spritz 9.95 | Kir Royale 11.50 | Negroni 10.50

DELI PLATES

Devon Crab Spring Rolls, Vietnamese Dipping Sauce 7.75

Spiced Gordal Olives 4.95 pb

Goat's Cheese Croquettes, Honey & Chilli Sauce 7.50 v

Mushroom Mousse, Oyster Mushrooms, Crispy Onions & Ciabatta Croûtes 7.25 pb

Warm Sourdough & Salted Butter 7.00 v

STARTERS

Blythburgh Pork Scotch Egg, Piccalilli Mayonnaise 9.75

Roasted Mushroom Soup, Oyster Mushrooms, Confit Garlic, Crispy Onions & Ciabatta 8.00 pb

Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.75

King Prawns on Sourdough, Anchovy & Lemon Butter 11.75

Charred Leeks, Hazelnuts, Romesco & Watercress 9.50 pb

Seaweed Panko Cod Cheeks, Wasabi Mayonnaise, Samphire, Fennel & Mooli Salad 13.50

MAINS

Free-range Treacle-glazed Pork Hock, Fried Egg, Triple Cooked-chips & Pineapple Ketchup 22.50

Wild Mushroom Risotto, Oyster Mushrooms, Herb Crumb & Chilli 16.50 pb

Merrifield Duck Breast, Pommes Anna, Caramelised Onion Purée & Spinach 35.00

Devon White Chicken, Boulangère Potatoes, Spring Greens, Parsley & Garlic Bread Sauce 24.50

Pan-fried Hake, Parsnip Purée, Sautéed Savoy Cabbage, Crispy Chicken Skin & Jus Gras 28.50

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 19.25

Roasted Beetroot, Celery & Butternut Squash Salad, Buckwheat, Orange, Cider Vinegar Dressing 16.00 pb

With Free-range Chicken or Goat's Cheese v 4.00

Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.75

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

8oz Rump Cap 25.50 | Fillet Medallions & Peppercorn Sauce 35.50

With Béarnaise v or Peppercorn Sauce 3.00

SIDES

Pommes Anna Fries, Truffle Mayonnaise 5.25 v

Beetroot, Walnuts & Goat's Cheese 5.25 v

Buttered New Potatoes 5.25 v

Seasonal Greens, Garlic Butter 5.25 v

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 5.25 pb

Onion Rings 5.25 pb

Triple-cooked Chips 5.25 pb

Add Truffle & Parmesan 1.50



v Vegetarian pb Plant-based Gluten-free Menu Available Please note - some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 12.5% service charge will be added to all bills.

GLUTEN-FREE MENU

APERITIFS

Cranberry & Sloe Spritz 9.95 | Kir Royale 11.50 | Negroni 10.50

DELI PLATES

Spiced Gordal Olives 4.95 pb

Mushroom Mousse, Oyster Mushrooms & Gluten-free Toast 7.25 pb

STARTERS

Roasted Mushroom Soup, Oyster Mushrooms, Confit Garlic & Gluten-free Toast 8.00 pb

King Prawns on Gluten-free Toast, Anchovy & Lemon Butter 11.75

Charred Leeks, Hazelnuts, Romesco & Watercress 9.50 pb

MAINS

Roasted Beetroot, Celeriac & Butternut Squash Salad, Buckwheat, Orange, Cider Vinegar Dressing 16.00 pb
With Free-range Chicken or Goat's Cheese 4.00 v

Devon White Chicken, Boulangère Potatoes & Spring Greens 24.50

Wild Mushroom Risotto, Oyster Mushrooms & Chilli 16.50 pb

Merrifield Duck Breast, Pommes Anna, Caramelised Onion Purée & Spinach 35.00

Free-range Treacle-glazed Pork Hock, Fried Egg, New Potatoes & Pineapple Ketchup 22.50

Pan-fried Hake, Parsnip Purée, Sautéed Savoy Cabbage, Crispy Chicken Skin & Jus Gras 28.50

28 Day Dry-aged Aubrey Allen Steak, New Potatoes & Watercress

8oz Rump Cap 25.50 | Fillet Medallions & Peppercorn Sauce 35.50

With Béarnaise v or Peppercorn Sauce 3.00

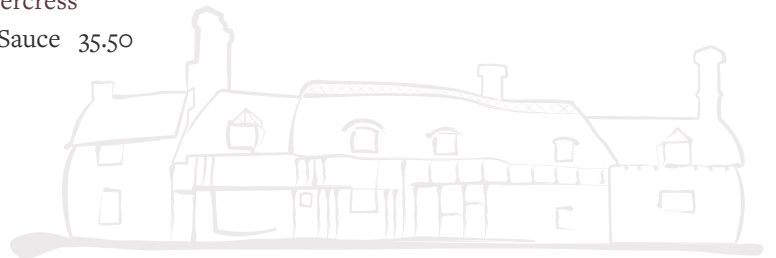
SIDES

Beetroot, Walnuts & Goat's Cheese 5.25 v

Buttered New Potatoes 5.25 v

Seasonal Greens, Garlic Butter 5.25 v

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 5.25 pb



DESSERTS & ARTISAN CHEESE

Dark Chocolate Mousse, Olive Oil, Sea Salt & Honeycomb 10.00 v

Vanilla Rice Pudding, Poached Rhubarb 8.75 pb

Affogato - Vanilla Ice Cream & Union Espresso 6.00 / 8.00 pb

Jude's Ice Cream & Sorbet 7.50 v

Choose Three: Madagascan Vanilla, Strawberry or Chocolate Ice Cream, Raspberry or Lemon Sorbet

Artisan Cheeses: Served ripe & ready with Chutney, Apple & Gluten-free Toast

Choose from: Camembert Tremblaye, Elrick Log v, Brillat Savarin Truffle, Isle of Mull Cheddar, Gorgonzola Gran Riserva Mario Costa

All Five Cheeses 16.50 | Any Three Cheeses 12.50 | A Smidgen of Cheese 6.00

v Vegetarian pb Plant-based Please note - some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 12.5% service charge will be added to all bills.

DESSERTS

Peanut Butter, Caramel & Banana Tart, Dark Chocolate Shavings 9.00 V

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 9.25 V

Basque Cheesecake & Raspberry Compote 8.75 V

Dark Chocolate Mousse, Olive Oil, Sea Salt & Honeycomb 10.00 V

Vanilla Rice Pudding, Poached Rhubarb, Stem Ginger Granola 8.75 pb

Affogato - Vanilla Ice Cream & Union Espresso 6.00 / 8.00 pb

Jude's Ice Cream & Sorbet 7.50 V

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

Mini Sticky Toffee Pudding & your choice of Tea or Coffee 7.00 V

ARTISAN CHEESE

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

All Five Cheeses 16.50

Any Three Cheeses 12.50

A Smidgen of Cheese 6.00

CAMEMBERT TREMBLAYE, *La Boissière-École*

A creamy Camembert from Ferme de la Tremblaye, France, with a soft bloomy rind and rich centre, with subtle mushroom and fruity notes.

ELRICK LOG, *Lanarkshire* V

From the family-run Errington farm, this bright, lemony goat's cheese carries a subtle smokiness from its ash rub.

BRILLAT SAVARIN TRUFFLE, *Bordeaux*

A triple-cream cheese by Pierre Rollet-Gerrard, enriched with double cream and layered with renowned Périgord black truffle.

ISLE OF MULL CHEDDAR, *Scotland*

Matured for up to 16 months, this classic Scottish Farmhouse Cheddar is rich and full-flavoured, made at Sgriob-Ruadh Farm where 100% sustainable energy powers the entire cheese-making process.

GORGONZOLA GRAN RISERVA

MARIO COSTA, *Piedmont*

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

V Vegetarian pb Plant-based Please note - some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 12.5% service charge will be added to all bills.

ONE LAST GLASS

MARTINIS

- Espresso Martini 11.00
- Passion Fruit Martini 11.00

DESSERT WINE, PORT & SHERRY

- Monbazillac, Château le Fagé, France 125ml 8.00
- Tanners Sauternes 125ml 11.70
- Elysium California Black Muscat 125ml 11.70
- Pedro Ximenez Triana Hidalgo Sherry 75ml 9.00
- Tanners LBV Port 75ml 5.60
- Sandeman 20 Year Old Tawny Port 75ml 9.60

BACK BAR

All served as 25ml measure unless otherwise stated

- Diplomático Reserva Exclusiva Rum 5.50
- Château du Tariquet, VSOP Bas Armagnac 4.70
- Remy Martin VSOP 4.80
- Hennessy XO 10.80
- Woodford Reserve 5.05
- Talisker Single Malt 5.20
- Dalwhinnie 15 Year Old Single Malt 5.20
- Cotswolds Cream Liqueur 50ml 5.80

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 3.50 | Good & Proper Loose Leaf Tea |
| Americano, Cortado 3.75 | <i>English Breakfast, Earl Grey,</i> |
| Cappuccino, Flat White, Latte 3.95 | <i>Camomile or Peppermint 3.50</i> |
| Liqueur Coffee 7.50 | <i>Hibiscus or Rooibos 3.60</i> |
| Hot Chocolate 4.00 | Fresh Mint Tea 3.00 |
| Luxury Hot Chocolate 4.50 | |

SUNDAY AT THE THATCH

APERITIFS

Cranberry & Sloe Spritz 9.95 | Kir Royale 11.50 | Negroni 10.50

DELI PLATES

Devon Crab Spring Rolls, Vietnamese Dipping Sauce 7.75

Spiced Gordal Olives 4.95 pb

Goat's Cheese Croquettes, Honey & Chilli Sauce 7.50 v

Warm Sourdough & Salted Butter 7.00 v

Mushroom Mousse, Oyster Mushrooms, Crispy Onions & Ciabatta Croûtes 7.25 pb

ON THE BOARD

Sundays are sacred round here. You'll have at least three roasts to choose from, each served with all the glorious trimmings. And whatever you do, leave room for the crumble.

STARTERS

Blythburgh Pork Scotch Egg, Piccalilli Mayonnaise 9.75

Roasted Mushroom Soup, Oyster Mushrooms, Confit Garlic, Crispy Onions & Ciabatta 8.00 pb

Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.75

King Prawns on Sourdough, Anchovy & Lemon Butter 11.75

Charred Leeks, Hazelnuts, Romesco & Watercress 9.50 pb

Seaweed Panko Cod Cheeks, Wasabi Mayonnaise, Samphire, Fennel & Mooli Salad 13.50

MAINS

Free-range Treacle-glazed Pork Hock, Fried Egg, Triple Cooked-chips & Pineapple Ketchup 22.50

Wild Mushroom Risotto, Oyster Mushrooms, Herb Crumb & Chilli 16.50 pb

Merrifield Duck Breast, Pommes Anna, Caramelised Onion Purée & Spinach 35.00

Devon White Chicken, Boulangère Potatoes, Spring Greens, Parsley & Garlic Bread Sauce 24.50

Pan-fried Hake, Parsnip Purée, Sautéed Savoy Cabbage, Crispy Chicken Skin & Jus Gras 28.50

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy 19.25

Roasted Beetroot, Celeriac & Butternut Squash Salad, Buckwheat, Orange, Cider Vinegar Dressing 16.00 pb

With Free-range Chicken or Goat's Cheese v 4.00

Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.75

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

8oz Rump Cap 25.50 | Fillet Medallions & Peppercorn Sauce 35.50

With Béarnaise v or Peppercorn Sauce 3.00

SIDES

Pommes Anna Fries, Truffle Mayonnaise 5.25 v

Beetroot, Walnuts & Goat's Cheese 5.25 v

Buttered New Potatoes 5.25 v

Seasonal Greens, Garlic Butter 5.25 v

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 5.25 pb

Onion Rings 5.25 pb

Triple-cooked Chips 5.25 pb

Add Truffle & Parmesan 1.50



v Vegetarian pb Plant-based Gluten-free Menu Available Please note - some items may be cooked in multi-purpose fryers.

Allergens: If you'd like more information about a dish, please ask a member of our team. As our dishes are prepared in busy kitchens that handle all allergens, we cannot guarantee that any dish is completely free from allergens. An optional 12.5% service charge will be added to all bills.