

LUNCH AT THE THATCH

APERITIFS

Aperol Spritz 9.95 | Kir Royale 12.00 | 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

Pea Soup, Pea & Shallot Salsa, Ciabatta 8.50 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

Primavera Orzo Risotto, Lemon Herb Crumb & Parmesan 16.50 v

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

Free-range Chicken Supreme, Potato Rosti, Tarragon Leeks & Jus 24.50

Aubrey's Steak Burger, Oglesfield, Pickles & Fries 18.75

With Free-range Bacon 2.50

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

Isle of Wight Tomatoes & Roasted Courgette, Giant Couscous, Pickled Shallots & Chickpeas 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 26.75 | 12oz Bone-In Sirloin 35.00 | 26oz Porterhouse (*for two or more*) 75.00

With Béarnaise v or *Peppercorn Sauce* 3.00

SIDES

Pommes Anna Fries, Truffle Mayonnaise 5.50 v

Isle of Wight Tomatoes, Pickled Shallots & Basil 5.50 v

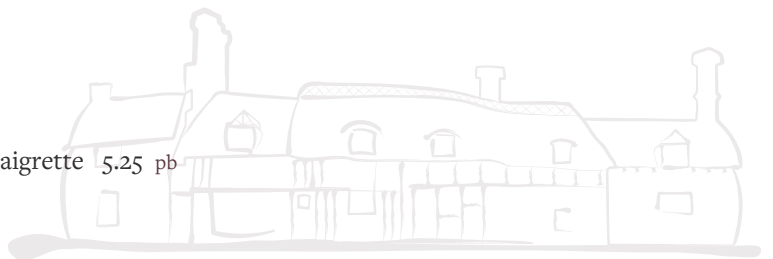
Buttered New Potatoes 5.25 v

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 5.50 pb



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.

SET LUNCH MENU

MONDAY - THURSDAY

TWO COURSES 22.50 | THREE COURSES 26.50

STARTERS

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

Pea Soup, Pea & Shallot Salsa, Ciabatta pb

King Prawns on Sourdough, Anchovy & Lemon Butter

MAINS

Braised Beef Bourguignon & Buttered Mash

Isle of Wight Tomatoes & Roasted Courgette, Giant Couscous,

Pickled Shallots & Chickpeas 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 5.50 pb

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

Buttered New Potatoes 5.25 v

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DINNER AT THE THATCH

APERITIFS

Aperol Spritz 9.95 | Kir Royale 12.00 | 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

Pea Soup, Pea & Shallot Salsa, Ciabatta 8.50 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

Primavera Orzo Risotto, Lemon Herb Crumb & Parmesan 16.50 v

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

Free-range Chicken Supreme, Potato Rosti, Tarragon Leeks & Jus 24.50

ChalkStream Trout, Fennel, Cucumber & Dill Sauce, Shaved Courgette Salad 28.50

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

Isle of Wight Tomatoes & Roasted Courgette, Giant Couscous, Pickled Shallots & Chickpeas 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 26.75 | 12oz Bone-In Sirloin 35.00 | 26oz Porterhouse (*for two or more*) 75.00

With Béarnaise v or *Peppercorn Sauce* 3.00

SIDES

Pommes Anna Fries, Truffle Mayonnaise 5.50 v

Isle of Wight Tomatoes, Pickled Shallots & Basil 5.50 v

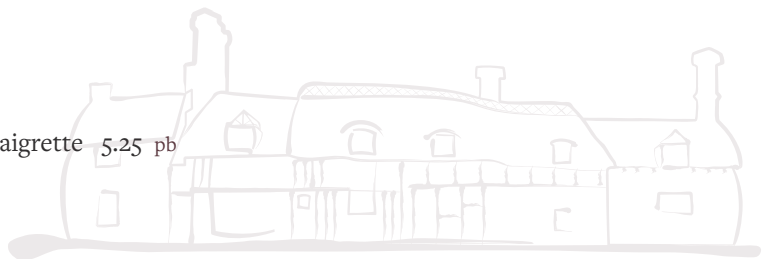
Buttered New Potatoes 5.25 v

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 5.50 pb



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GLUTEN-FREE MENU

APERITIFS

Aperol Spritz 9.95 | Kir Royale 12.00 | Negroni 10.50

DELI PLATES

Spiced Gordal Olives 4.95 pb

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

STARTERS

Pea Soup, Pea & Shallot Salsa, Gluten-free Toast 8.50 pb

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

Charred Leeks, Hazelnuts, Romesco & Watercress 9.50 pb

MAINS

Free-range Chicken Supreme, Potato Rosti, Tarragon Leeks & Jus 24.50

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

ChalkStream Trout, Fennel, Cucumber & Dill Sauce, Shaved Courgette Salad 28.50

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

8oz Rump Cap 26.75 | 12oz Bone-In Sirloin 35.00 | 26oz Porterhouse (*for two or more*) 75.00

With Béarnaise v or Peppercorn Sauce 3.00

SIDES

Isle of Wight Tomatoes, Pickled Shallots & Basil 5.50 pb

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

Vanilla Panna Cotta, Pineapple, Mango & Mint 8.75

Affogato - Vanilla Ice Cream & Union Espresso 6.00 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

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DESSERTS

Vanilla Panna Cotta, Pineapple, Mango & Mint 8.75

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

Strawberry Trifle, Pedro Ximénez Sponge, Crumble 8.75 pb

Affogato - Vanilla Ice Cream & Union Espresso 6.00 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!

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ONE LAST GLASS

MARTINIS

Espresso Martini 11.00

Passion Fruit Martini 11.00

DESSERT WINE, PORT & SHERRY

Sauternes Les Garonnelles 125ml 11.70

Pedro Ximénez, Bella Luna 75ml 7.50

Muscat de Saint-Jean-de-Minervois 125ml 7.60

Quinta do Crasto Vintage Port 75ml 10.70

Graham's Late Bottled Vintage Port 75ml 5.60

BACK BAR

All served as 25ml measure unless otherwise stated

Diplomático Reserva Exclusiva Rum 5.50

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

Americano, Cortado 3.75

Cappuccino, Flat White, Latte 3.95

Liqueur Coffee 7.50

Hot Chocolate 4.00

Luxury Hot Chocolate 4.50

Good & Proper Loose Leaf Tea

English Breakfast, Earl Grey,

Camomile or Peppermint 3.50

Hibiscus or Rooibos 3.60

Fresh Mint Tea 3.00



SUNDAY AT THE THATCH

APERITIFS

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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

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

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Pea Soup, Pea & Shallot Salsa, Ciabatta 8.50 pb

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King Prawns on Sourdough, Anchovy & Lemon Butter 11.75

Charred Leeks, Hazelnuts, Romesco & Watercress 9.50 pb

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