

THIS SEASON AT THE THATCH

As the weather cools and the nights draw in, we embrace the flavours of the season: earthy mushrooms, rich game, warming spices and dishes made for comfort. Whether you've come in from a long walk or simply escaped the everyday, there's always a warm welcome, a good pint and a cosy table waiting for you.

STARTERS

Garlic & Paprika King Prawns, Roasted Tomatoes, Toasted Sourdough	11.75
Today's Soup, Ciabatta – See Blackboard <i>(pb)</i>	8.50
Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad	9.75
Salmon Rilette, Toasted Crumpet & Pickled Cucumber	9.75
Roasted Beetroot & Whipped Crematta, Salsa Verde, Toasted Pumpkin Seeds <i>(pb)</i>	8.75
Braised Beef Cheek & Mustard Croquettes, Truffle Mayonnaise	9.75

NIBBLES *For Snacks or Sharing*

Spiced Gordal Olives <i>(pb)</i>	4.95
Warm Sourdough & Whipped Marmite Butter <i>(v)</i>	5.50
Halloumi Fries, Honey & Chilli Dip <i>(v)</i>	8.25
Devon Crab Spring Rolls, Vietnamese Dipping Sauce	7.75
Houmous, Harissa Oil, Crispy Chickpeas & Pomegranate, Flatbread <i>(pb)</i>	7.25
Padron Peppers, Sea Salt <i>(pb)</i>	7.25
Baked Goat's Cheese, Honey & Rosemary, Croûtes <i>(v)</i>	8.50

LIGHTER BITES

Served until 5pm(ish)

Salmon & Smoked Haddock Fishcake, Spinach, Poached Egg & Hollandaise	15.75
Harissa Cauliflower & Goat's Cheese Salad, Bulgar Wheat, Chickpeas, Baby Spinach & Preserved Lemon <i>(v)</i>	15.00
Welsh Rarebit, Sourdough Toast & Green Salad <i>(v)</i>	11.00
Aubrey's Steak Sandwich, Caramelised Onions, Mustard Mayonnaise, Rocket & Fries	18.50
Pumpkin Ravioli, Butternut Squash, Sage Butter & Parmesan <i>(v)</i>	15.50

MAINS

Blythburgh Treacle-glazed Pork Hock, Fried Egg, Triple Cooked-chips & Pineapple Ketchup	22.50
Free-range Chicken, Potato Rosti, Savoy Cabbage & Jus	24.50
Merrifield Duck Breast, Pommes Anna, Caramelised Onion Purée & Spinach	35.00
ChalkStream Trout, Fennel, Cucumber & Dill Sauce, Shaved Courgette Salad	28.50
Aubrey's Smash Burger, Oglesfield, Crispy Onions, Pickles & Fries	18.75
14-hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy	19.50
Edamame, Black Rice & Pickled Mooli Salad, Sesame Miso Dressing, Peanuts & Chilli <i>(pb)</i>	15.75
+ Crispy Beef 4.00 + Halloumi Croutons <i>(v)</i> 3.75	
Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce	19.75
Caramelised Onion Tart, Sautéed Wild Mushrooms, Spinach, Poached Egg & Béarnaise Sauce <i>(v)</i>	17.00
<i>Enjoy 28 Day Dry-aged Aubrey Allen Steak, served with Chips & Watercress</i>	
8oz Rump Cap 26.75 12oz Bone-In Sirloin 34.00 + Béarnaise <i>(v)</i> or Peppercorn 3.00	

SIDES

Chips or Fries <i>(pb)</i> 5.50 Beetroot & Goat's Cheese Salad <i>(v)</i> 5.50 Pommes Anna Fries, Truffle Mayonnaise <i>(v)</i> 5.50 Buttered Mash <i>(v)</i> 5.25
Seasonal Greens, Garlic Butter <i>(v)</i> 5.25 Onion Rings <i>(pb)</i> 5.25 Green Salad, Toasted Seeds, Chardonnay Vinaigrette <i>(pb)</i> 5.25

(v) Vegetarian | *(pb)* Plant-based | Made Without Gluten 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. A discretionary 12.5% service charge will be added to your bill.

MADE WITHOUT GLUTEN THE THATCH

As the weather cools and the nights draw in, we embrace the flavours of the season: earthy mushrooms, rich game, warming spices and dishes made for comfort. Whether you've come in from a long walk or simply escaped the everyday, there's always a warm welcome, a good pint and a cosy table waiting for you.

NIBBLES

Spiced Gordal Olives (*pb*) 4.95

Houmous, Harissa Oil, Crispy Chickpeas & Pomegranate, Gluten-free Toast (*pb*) 7.25

Padron Peppers, Sea Salt (*pb*) 7.25

Baked Goat's Cheese, Honey & Rosemary, Gluten-free Toast (*v*) 8.50

STARTERS

Today's Soup, Gluten-free Toast – See Blackboard (*pb*) 8.50

Roasted Beetroot & Whipped Crematta, Salsa Verde, Toasted Pumpkin Seeds (*pb*) 8.75

Garlic & Paprika King Prawns, Roasted Tomatoes, Gluten-free Toast 11.75

MAINS

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

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

Edamame, Black Rice & Pickled Mooli Salad, Sesame Miso Dressing, Peanuts & Chilli (*pb*) 15.75
+ Grilled Halloumi (*v*) 3.75

Free-range Chicken, Potato Rosti, Savoy Cabbage & Jus 24.50

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

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

8oz Rump Cap 26.75 | 12oz Bone-In Sirloin 34.00

+ Béarnaise (*v*) or Peppercorn 3.00

SIDES

Beetroot & Goat's Cheese Salad (*v*) 5.50 | Seasonal Greens, Garlic Butter (*v*) 5.25 | Buttered New Potatoes (*v*) 5.25

Green Salad, Toasted Seeds, Chardonnay Vinaigrette (*pb*) 5.25 | Buttered Mash (*v*) 5.25

PUDS & CHEESE

Crème Brûlée (*v*) 8.25

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

Affogato - Vanilla Ice Cream & Union Espresso (*pb*) 5.95

Jude's Ice Cream & Sorbet (*v*) 7.50

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

British Cheese – Served ripe & ready with Chutney, Apple & Gluten-free Toast.

Per Smidgen of Cheese 3.75

*Choose from: Baron Bigod (*v*), Tor Goat's (*v*), Yarlington (*v*), Isle of Mull Cheddar, Cornish Blue (*v*)*

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

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PUDS & CHEESE

Finish on a sweet note... or a cheesy one. Can we tempt you?

PUDDINGS

Crème Brûlée (v)	8.25
Dark Chocolate Mousse, Olive Oil, Sea Salt & Honeycomb (v)	10.00
Basque Cheesecake, Cherries & White Chocolate (v)	8.75
Sticky Toffee Pudding & Caramel Cookie Dough Brownie Ice Cream (v)	9.25
Apple Tarte Tatin, Rum-soaked Raisins & Vanilla Ice Cream (pb)	9.00
Affogato - Vanilla Ice Cream & Union Espresso (pb)	5.95
Mini Sticky Toffee Pudding & your choice of Tea or Coffee (v)	6.95
Jude's Ice Cream & Sorbet (v)	7.50
<i>Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Brownie Ice Cream, Raspberry or Lemon Sorbet</i>	

DESSERT WINE

Sauternes Les Garonnelles 125ml	11.70
Pedro Ximénez, Bella Luna 75ml	7.50
Muscat de Saint-Jean-de-Minervois 125ml	7.60

PORTS

Quinta do Crasto Vintage Port 75ml	10.70
Graham's Late Bottled Vintage Port 75ml	5.60

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BRITISH CHEESE

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

Per Smidgen of Cheese 3.75

Baron Bigod, Suffolk (v)

A silky, oozing Brie-style cheese with citrus notes beneath a mushroomy rind. Handmade in small batches, it's a rare British example of true cow-to-cheese production — crafted entirely on the same farm.

Tor Goat's, Somerset (v)

Provides the classic goat's cheese tang with lemony brightness and a subtle peppery hint from its ash-dusted rind.

Cornish Blue, Cornwall (v)

An award-winning British blue cheese, buttery with gentle blue notes.

Yarlington, Gloucestershire (v)

This soft and savoury washed-rind cheese is gently aged with Yarlington Mill cider. Its reddish rind brings deep, bold notes, giving way to a velvety, rich centre.

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.

UNION HAND-ROASTED

Double Espresso	3.50
Flat White	4.00
Cappuccino, Latte	4.15
Americano, Cortado	3.75
Liqueur Coffee	8.00
Hot Chocolate	4.00
Luxury Hot Chocolate	4.50

TEA

Taylors Yorkshire Tea	3.50
Fresh Mint Tea	3.00
Twinings Tea	3.50
<i>Earl Grey, Green Tea, Peppermint, Camomile, Lemon & Ginger</i>	

UNION

HAND-ROASTED
COFFEE

Little Peaches

Welcome, little Peaches! Can't find what you love? We're happy to serve half portions from our main menu. Pick your favourite soft drink and enjoy Rubies in the Rubble ketchup, knowing it's free from any nasties!

Starters

Garlic Bread (v)	4.95
Houmous & Crunchy Vegetables (pb)	5.50
Halloumi Fries & Rubies in the Rubble Ketchup (v)	6.50

Mains

Our chips are served unsalted, and all dishes are served with vegetables

Sausages & Creamy Mash, Gravy	8.50
Fish & Chips, Peas or Beans	9.00
Mac & Cheese, Crunchy Vegetables (v)	8.00
Aubrey's Cheeseburger, Cheddar Cheese, Fries & Crunchy Vegetables	8.75
Free-range Grilled Chicken, Fries & Peas	8.75

Puddings

Sticky Toffee Pudding & Caramel Cookie Dough Brownie Ice Cream (v)	5.00
Dark Chocolate Mousse (v)	5.00
Jude's Ice Cream or Sorbet Scoop (v)	3.75
<i>Madagascan Vanilla, Strawberry, Caramel Cookie Dough Brownie or Chocolate Ice Cream, Raspberry or Lemon Sorbet</i>	

Soft Drinks

Orange or Apple Juice	2.50
Cawston Juice Waters	2.00
<i>Apple & Pear or Apple & Summer Berries</i>	
Frobishers Juice	
<i>Bumbleberry, Pineapple or Cherry</i>	3.25
<i>Apple & Mango or Orange & Passionfruit</i>	3.50

(v) Vegetarian | (pb) Plant-based

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SUNDAY BEST AT THE THATCH

We take our Sunday roasts seriously. Every week, you'll find at least three delicious options, served with all the glorious trimmings you'd expect. It's one of Britain's greatest food traditions, and for good reason. Long may it reign.

STARTERS

Garlic & Paprika King Prawns, Roasted Tomatoes, Toasted Sourdough	11.75
Today's Soup, Ciabatta – See Blackboard (<i>pb</i>)	8.50
Braised Beef Cheek & Mustard Croquettes, Truffle Mayonnaise	9.75
Roasted Beetroot & Whipped Crematta, Salsa Verde, Toasted Pumpkin Seeds (<i>pb</i>)	8.75

MAINS

14-hour Braised Beef & Ale Pie, Buttered Mash, Greens & Gravy	19.50
ChalkStream Trout, Fennel, Cucumber & Dill Sauce, Shaved Courgette Salad	28.50
Aubrey Allen's 8oz Rump Cap, Chips & Watercress + <i>Béarnaise</i> (<i>v</i>) or <i>Peppercorn</i>	26.75 3.00
Edamame, Black Rice & Pickled Mooli Salad, Sesame Miso Dressing, Peanuts & Chilli (<i>pb</i>) + <i>Crispy Beef</i> 4.00 or <i>Halloumi Croutons</i> 3.75 (<i>v</i>)	15.75

SIDES

Chips or Fries (<i>pb</i>)	5.50
Seasonal Greens, Garlic Butter (<i>v</i>)	5.25
Onion Rings (<i>pb</i>)	5.25

PUDDINGS

Bramley Apple Crumble & Custard (<i>v</i>)	8.50
Dark Chocolate Mousse, Olive Oil, Sea Salt & Honeycomb (<i>v</i>)	10.00
Sticky Toffee Pudding & Caramel Cookie Dough Brownie Ice Cream (<i>v</i>)	9.25
Apple Tarte Tatin, Rum-soaked Raisins & Vanilla Ice Cream (<i>pb</i>)	9.00
Basque Cheesecake, Cherries & White Chocolate (<i>v</i>)	8.75
Mini Sticky Toffee Pudding & your choice of Tea or Coffee (<i>v</i>)	6.95
Jude's Ice Cream & Sorbet (<i>v</i>) <i>Choose Three: Madagascan Vanilla, Strawberry, Chocolate or Caramel Cookie Dough Brownie Ice Cream, Raspberry or Lemon Sorbet</i>	7.50

NIBBLES

Spiced Gordal Olives (<i>pb</i>)	4.95
Warm Sourdough & Whipped Marmite Butter (<i>v</i>)	5.50
Halloumi Fries, Honey & Chilli Dip (<i>v</i>)	8.25
Houmous, Harissa Oil, Crispy Chickpeas & Pomegranate, Flatbread (<i>pb</i>)	7.25
Baked Goat's Cheese, Honey & Rosemary, Croûtes (<i>v</i>)	8.50

ROASTS

All served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy.

Aubrey Allen's Dry-aged Rump of Beef	25.00
Jimmy Butler's Free-range Pork & Crackling	22.75
Free-range Chicken Supreme	23.25
Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts (<i>v</i>)	19.50

MAKE THE MOST OF YOUR ROAST

To Share – Cauliflower Cheese (<i>v</i>)	7.75
Free-range Pork & Sage Stuffing	5.75

BRITISH CHEESE

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

Per Smidgen of Cheese	3.75
<i>Choose from:</i>	
Baron Bigod (<i>v</i>)	
Tor Goat's (<i>v</i>)	
Yarlington (<i>v</i>)	
Isle of Mull Cheddar	
Cornish Blue (<i>v</i>)	

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SUNDAY BEST MADE WITHOUT GLUTEN THE THATCH

We take Sunday roasts seriously. Every week, you'll find at least three delicious options on the menu, each served with all the glorious trimmings you'd expect. It's a timeless favourite for good reason. Long may it reign.

NIBBLES

Spiced Gordal Olives (*pb*) 4.95

Houmous, Harissa Oil, Crispy Chickpeas & Pomegranate, Gluten-free Toast (*pb*) 7.25

Baked Goat's Cheese, Honey & Rosemary, Gluten-free Toast (*v*) 8.50

STARTERS

Garlic & Paprika King Prawns, Roasted Tomatoes, Gluten-free Toast 11.75

Today's Soup, Gluten-free Toast – See Blackboard (*pb*) 8.50

Roasted Beetroot & Whipped Crematta, Salsa Verde, Toasted Pumpkin Seeds (*pb*) 8.75

ROASTS

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

Aubrey Allen's Dry-aged Rump of Beef 25.00

Jimmy Butler's Free-range Pork & Crackling 22.75

Free-range Chicken Supreme 23.25

MAINS

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

Edamame, Black Rice & Pickled Mooli Salad, Sesame Miso Dressing, Peanuts & Chilli (*pb*) 15.75
+ Grilled Halloumi (*v*) 3.75

Aubrey Allen's 8oz Rump Cap, New Potatoes & Watercress 26.75
+ Béarnaise (*v*) or Peppercorn Sauce 3.00

SIDES

Buttered New Potatoes (*v*) 5.25

Seasonal Greens, Garlic Butter (*v*) 5.25

PUDS & CHEESE

Bramley Apple Crumble & Custard (*v*) 8.50

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

Jude's Ice Cream & Sorbet (*v*) 7.50

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

British Cheese – Served ripe & ready with Chutney, Apple & Gluten-free Toast

Per Smidgen of Cheese 3.75

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