



£22
per person for
three courses

£12
For Children
Under 10

Mothering Sunday

AT THE THATCH INN

TO BEGIN

Cream of Roast Plum Tomato Soup, Crusty Bread & Netherend Butter (v)
Potted Smoked Mackerel Pate, Chorizo & Apple Salad, Toasts
Salt & Pepper Crispy Squid, Aioli, Lemon Wedge
Potted Pork, Caramelised Onion Purée, Toasted Sourdough
Crispy Devilled Whitebait, Smoked Paprika, Lemon Mayonnaise
Humus, Nuts, Flatbread (v)

THE MAIN EVENT

Wild Mushroom Risotto, Parmesan, Herb Oil, Lemon (v, gf)
Grilled Halloumi, Roasted Spring Vegetables, Mixed Leaf, Baby Herbs (v, gf)
Haddock, 'Tribute' Ale Batter, Chunky Chips, Garden Peas, Tartare Sauce, Seared Lemon (gf)
Pan Fried Salmon Fillet, Hot Cornish New Potato & Chives, Spinach, Lemon Herb Butter (gf)
Mushroom & Stilton Wellington, Spring Greens

ROASTS

(All served with Roast Potatoes, Yorkshire Pudding, Roast Parsnips & Carrots, Spring Vegetables)

Corner Cut Topside of Beef, Thickened Pan Juices (gfo)
Loin of Pork, Thickened Pan Juices (gfo)
Breast of Free Range Chicken, Stuffing, Thickened Pan Juices (gfo)
Lentil and Nut Roast, Vegetarian Gravy (v, gf)

DESSERTS

Sticky Toffee Pudding, Toffee Sauce Vanilla Ice cream (v, gf)
Triple Chocolate Brownie, White Chocolate Ice Cream, Chocolate Sauce (v, gf)
Lemon Tart, Rhubarb & Custard Ice Cream (v)
Apple, Pear & Blackberry Crumble, Custard (v, gf)
Warm Treacle Tart, Custard, Caramel (v)
Farmhouse Ice creams – (v, gf)
Vanilla, Chocolate, Strawberries & Clotted Cream, Mint Chocolate, White Chocolate, Cinnamon, Rhubarb
and Custard, Blackberry.

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Please speak to a member of staff if you have any specific dietary or intolerance requirements.

