



£24
per person for
three courses

£13
For Children
Under 10

Mothering Sunday

AT THE THATCH INN

TO BEGIN

Roasted Carrot & Apple Soup, Crusty Bread & Netherend Butter (v)
Pear & Walnut Salad, Blue Cheese Bon Bons
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

Red Onion Tarte Tatin, Goat's Curd, Butternut Squash, Spinach Dressing, Spring Herbs (v)
Grilled Halloumi, Roasted Spring Vegetables, Mixed Leaf, Baby Herbs (v, gf)
Haddock, 'TT Landlord' Ale Batter, Chunky Chips, Garden Peas, Tartare Sauce, Seared Lemon (gf flour)
Pan Fried Salmon Fillet, Hot Cornish New Potato & Chives, Spinach, Lemon Herb Butter (gf)
Mushroom & Stilton Wellington, Spring Greens (v)

ROASTS

(All served with Pan Gravy, Roast Potatoes, Yorkshire Pudding, Roast Parsnips & Carrots, Spring Vegetables)
Sirloin of Beef (gfo) (served Pink)
Loin of Pork (gfo)
Breast of Free Range Chicken, Apricot, Apple & Herb Stuffing, Bread Sauce (gfo)
Shoulder of Lamb
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, White Chocolate Sauce (v, gf)
Apple, Pear & Blackberry Crumble, Custard (v, gf)
Warm Treacle Tart, Custard, Caramel (v)
Farmhouse Ice creams – (v, gf)
Vanilla, Chocolate, Strawberries & Clotted Cream, White Chocolate, Rhubarb and Custard, Blackberry, Salt Caramel

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CHILDREN UNDER 10 – £13

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

