Garlic Mushrooms Baby Herbs, Chargeilled Soundough, Herb Oil (r) £9.5 Baby Herbs, Chargeilled Soundough, Herb Oil (r) £9.5 Salt & Pepper Calamari Aiofi, Soured Lemon, Dressed Rocket £10 MAINS SUNDAY ROAST MAINS Sourd Lemon, Dressed Rocket £10 Mains Sunday Herb Oil (r) £23 Sunday Herbs, Chargeilled Sourdough, Herb Oil (r) £24 Mains Beef Featherblade Baty Herbs, Chargeilled Sourdough, Herb Oil (r) £23 Sunday Herbs, Chargeilled Sourdough, Herb Oil (r) £24 Mains Chargeilled Lemon, Dressed Rocket £21 Sourd Earning Kalt Alasonation Kalt Alasonation Sourd Earning Lemon, Dressed Rocket £21 Sourd Earning Lemon, Dressed Rocket £21 Sourd Earning Lemon, Dressed Rocket £21 Sourd Earning Lemon, Dressed Rocket, Green, Sourd Earning Lemon, Dressed Rocket, Green, Sourd Earning Lemon, Dressed Rocket, Green, Charling Winter Greens, Lemon, Dressed Rocket, Greens, Lemon		The Th	atch Inn	
STARTERS Crayfish Cocktail Marke Rase, Bady Gene, Granary Bloomer & Baster (gb) [11] Sweet Potato Soup Frishb Baded Lady & Batter (tr, gb) [29] Checese Soufflé Marray Saux (p) [10] Sweet Potato Soup Frishb Baded Lady & Batter (tr, gb) [29] Garit Mushrooms Bady Herks, Chargidtel Sourdaugh, Herk Oil (p) [29.5] Pork & Wild Mushroom Terrine Corraidous, Toacted Potatos (gb) [20] Sait & Pepper Calamari Andi, Soard Lamm, Dressed Rocket [10] MAINS SUNDAY ROAST Beef Featherblade Battom Onios & Mushrooms, Panetta, Cranmed Potato, Water Vegtabide (gb) [23] Roast Sirloin Of Beef Trickened Pan Juices [219] Beef Featherblade Buttom Unios & Mushroom, Panetta, Cranmed Potato, Winter Vegtabide (gb) [23] Sow Braised Pork Belly Staffing, Pan Juices [219] Statter (gb) [21] Starter Vegtatide I amon, Panetta, Cranmed Potato, Water Vegtabide (gb) [23] Pan Roast Breast Of Chicken Staffing, Pan Juices [219] [21] All arend with roast politates, reast arenet & paronip, Vefkinr padding & regtable [21] SALADS Sansages & Mash Onion Crang, Roman, Red, Crang, Batter Mark, Genery [21] Sansage Change Change Change Change (gb) [21] [24] Add a candifhore roters In 2	_ (SUN	DAY-	
Marke Rose, Bady Gem, Granary Bloomer & Butter (gb) [,11 Freshly Baked Loaf & Butter (g, g) [,9 Cheese Soufflé Morary Sauce (r) [,10 Blue Cheese & Apple Croquettes Tomato & Bail Chartery (gb) [,9.5 Garlic Mushrooms Bady Herks, Chargeliled Sourdough, Herb Oil (r) [,9.5 Pork & Wild Mushroom Terrine Cornichant, Toasted Foaccia, Pair Chartery (gb) [,10 Salt & Pepper Calamari Atol, Seared Lamon, Dressed Rocket [,10 MAINS Beef Featherblade Batton Orins & Machrooms, Paneetta, Croamed Potato, Winter Vegatakes (g) [,23 Const Sirloin Of Beef Thickened Pan Juices [,21 Stow Braised Pork Belly Studing, Pan Juices [,19.5 Chestmut, Squash & Sweet Potato Loaf Vegatarian Grany (r) [,18 Bhe Braised Brisket Thickened Pan Juices [,20 All erred with mat potatoer, mast carred & parsnip, Yorkwire padatoer (new 1 to 2) [,4 Add ectalling or vegatakes Grange Pane Roast Breast Of Chicken Staffing, Thickened Pan Juices [,19.5 Add ectal patators (Same, Pan, Rok, Chips, Crean, Real Carring, Yorkwire padators (new 1 to 2) [,4 Add ectar max potators (new 1 to 2) [,4 Add ectar Paa, Roket, Creae Staffing, Thickey Crean, Real Carring, File, Drussed Staffing, Shanath, Lamongrus & Carrinder Butter Same (g) [,21 SALADS Shortcru				
Moracy Sauce (r) [10] Tomata & Bazil Chanty (r) [23] Garlic Mushrooms Bady Herbs, Chargerilled Sourdough, Herb Oil (r) [29.5] Pork & Wild Mushroom Terrine Bady Herbs, Chargerilled Sourdough, Herb Oil (r) [29.5] Pork & Wild Mushroom Terrine Cornichous, Toasted Foacda, Pear Chartney (gip) [10] Salt & Pepper Calamari [10] MAINS Roast Sirloin Of Beef [21] Beef Featherblade Thickened Pan Jaices [22] Confit Duck Leg Batternat & Sweet Potato Loaf [23] Slow Braised Pork Belly [19] [18] Turkey, Sausage & Stuffing Roulade Roat Sindiker Greens, Dauk & Sweet Potato Loaf [24] Vegatatian Grany (r) [18] Turkey, Sausage & Stuffing Roulade Roat Sindiker Grany, Winter Greens, Dauk & Shafteng Grany, Kinger Grany, Mak, Kinger Grany, Kinger		£,11		£9
Baby Herbs, Chargrilled Sourdough, Herb Oil (e) £9.5 Cornicbons, Toasted Focacia, Pear Chainey (gb) £10 Salt & Pepper Calamari £10 Mains S MAINS SUNDAY ROAST MAINS Roast Sirloin Of Beef £21 Thickened Pan Jaices £21 Slow Braised Pork Belly £19.5 Staffing, Pan Jaices £19.5 Chestnut, Squash & Sweet Potato Loaf £18 Vegetarian Grany (r) £18 Bhr Braised Brisket £19.5 Thickened Pan Jaices £20 Shifting, Thickened Pan Jaices £20 Yorkbrin pudding & regetables £19.5 All served with roast potatoes, roast carrot & parsnip, Yorkbrin pudding & regetables £19.5 Add a candiflower cheese dish (serves 1 to 2) £4 Mad extra mast potatoes (serves 1 to 2) £4 Chargrilled Vegetable & Halloumi Panzanella Garden Paa, Naek, Linen Pau, Linen Paus, Spinach & Feta, Chine Butter Sauce (g) £19 SALADS SIDES Mash, Zalf Math, Chung Ching, Shoetring Frie, Dresed Salad, Rowth Corning Crean Parson Charger Theorem Charger Cherese Contranter Cherese Charger Theorem Cherese Charger Theorem Cherese Charger Theorem Cherese Charger Cherese Charger Charger Cherese Charger Cherese Cha		£,10		£,9.5
Adoli, Seared Lemm, Dressed Rocket £10 MAINS MAINS SUNDAY ROAST Roast Sirloin Of Beef Thickened Pan Juices Slow Braised Pork Belly Singing, Pan Juices Chestnut, Squash & Sweet Potato Loaf Vegetarian Grany (p) Shr Braised Brisket Thickened Pan Juices All served with roadt potatoes, roast carrol & parsnip. Yorkshire pudding & regetables Add a caulifiguer cheese dith (server 1 to 2) Add a caulifiguer cheese dith (server 1 to 2) Add a caulifiguer cheese dith (server 1 to 2) Add a caulifiguer cheese dith (server 1 to 2) Chargrilled Vegetables & Halloumi Panzanella Garden Pas, Rocket, Green Goddess Dressing. Smoked Almonds (n) Halloumi		£,9.5		£,10
SUNDAY ROAST Beef Featherblade Roast Sirloin Of Beef 1000000000000000000000000000000000000		£,10		
Button Onions & Mushrooms, Pancetta, Creamed Potato, Roast Sirloin Of Beef Thickened Pan Juices Slow Braised Pork Belly Staffing, Pan Juices Lington Chestnut, Squash & Sweet Potato Loaf Vegetarian Grany (n) K18 Shr Braised Brisket Thickened Pan Juices Linkened Pan Juices K18 Pan Roast Breast Of Chicken Staffing, Thickened Pan Juices K19 All served with roadt potatoes, roast carrot & parsnip, Yorkshire pudding & vegetables Add a cauliflower cheese dish (serves 1 to 2) K4d a cauliflower cheese dish (serves 1 to 2) K4d a cauliflower cheese dish (serves 1 to 2) K4d a cauliflower cheese dish (serves 1 to 2) K4d a cauliflower cheese dish (serves 1 to 2) K4d a cauliflower cheese dish (serves 1 to 2) K4d a cauliflower cheese dish (serves 1 to 2) K4d a cauliflower cheese dish (serves 1 to 2) K4d a cauliflower cheese dish (serves 1 to 2) K4d a cauliflower cheese dish (serves 1 to 2) K4d a cauliflower of parsnig, Smoked Almonds (n) K175 Halloumi SALADS Pan R		ΜA	INS	
Slow Braised Pork Belly Suffing, Pan Juices £19.5 Chestnut, Squash & Sweet Potato Loaf Lass £19.5 Vegetarian Grany (n) £18 Shr Braised Brisket £20 Thickened Pan Juices £20 Pan Roast Breast Of Chicken £19.5 Suffing, Thickened Pan Juices £20 Adl a candiflower cheese dish (serves 1 to 2) £4 Add a candiflower cheese dish (serves 1 to 2) £4 Shotz Chargrilled Vegetable & Halloumi Panzanella Garden Peas, Rockat, Green Goddess Dressing, Smoked Almonds (n) £9.5 / £17.5 Halloumi Sourd Sourd Source Charles Char		Seo.	Button Onions & Mushrooms, Pancetta, Creamed Potato,	£,23
Stuffing, Pan Jaices £19.5 Chestnut, Squash & Sweet Potato Loaf £19.5 Vegetarian Grary (r) £18 Shr Braised Brisket £18 Thickened Pan Juices £20 Pan Roast Breast Of Chicken £19.5 Suffing, Thickened Pan Juices £19.5 All served with roast potatoes, roast carrot & parsnip, Yorkshire pudding & regetables £19.5 Add a cauliflower cheese disb (serves 1 to 2) £4 Add a cauliflower cheese disb (serves 1 to 2) £4 Chargrilled Vegetable & Halloumi Panzanella Garden Peas, Rocket, Green Goddess Dressing, Smoked Almonds (r) £9.5 / £17.5 Halloumi Source of Supersonal Country Chips, Shoestring Fries, Dressed Salad, Breefer & Dameson Countilinger Cheese	-	£,21 J	Butternut ċ Sweet Potato Mash, Winter Greens,	
Chestnut, Squash & Sweet Potato Loaf Roast Potatoes, Carrot & Parsnip, Turkey Gravy, Winter Vegetables (g6) Vegetarian Gravy (v) £18 Shr Braised Brisket 18 Thickened Pan Juices £20 Pan Roast Breast Of Chicken £19.5 Stuffing, Thickened Pan Juices £19.5 All served with roast potatoes, roast carrot & parsnip, Yorkshire pudding & vegetables £19.5 Add a cauliflower cheese dish (serves 1 to 2) £4 Add a cauliflower cheese dish (serves 1 to 2) £4 SALADS Shortcrust Roll of Butternut Squash Mushroom Duxelle, Spinach & Feta, Chive Butter Sauce (g) £21 Shortcrust Roll of Butternut Squash Mushroom Duxelle, Spinach & Feta, Chive Butter Sauce (g) Mushroom Uxxelle, Spinach & Feta, Chive Butter Sauce (g) £21 Shortcrust Roll of Butternut Squash Mushroom Duxelle, Spinach & Feta, Chive Butter Sauce (g) Mushroom Uxxelle, Spinach & Feta, Chive Butter Sauce (g) £21 Shortcrust Roll of Butternut Squash Mushroom Duxelle, Spinach & Feta, Chive Butter Sauce (g) Mushroom Uxxelle, Spinach & Chives, Shoetering Fries, Dressed Salad, Back & Truffle Oil Mash, Chinky Chips, Shoestring Fries, Dressed Salad, Back & Chives Ch	•	£,19.5	5 5 107	£,23
8hr Braised Brisket Mash, Kale, Grary £21 Thickened Pan Juices £20 Pan Roast Breast Of Chicken \$19.5 Stuffing, Thickened Pan Juices £19.5 All served with roast potatoes, roast carrot & parsnip, Yorksbire pudding & vegetables \$19.5 Add a cauliflower cheese dish (serves 1 to 2) £4 Add extra roast potatoes (serves 1 to 2) £4 SALADS \$hortcrust Roll of Butternut Squash Mushroom Duxelle, Spinach, Lemongrass & Coriander Butter Sauce (gf) Pan Roast Salmon Fillet, Halloumi \$19.5 / £17.5 Halloumi \$\$Abs, Truffle Oil Mash, Chunky Chips, Shoestring Fries, Dressed Salad, Backet & Parmecan Cauliflower Cheese		£,18	Roast Potatoes, Carrot & Parsnip, Turkey Grany, Winter Vegetables (gfo)	£,19
Pan Roast Breast Of Chicken Stuffing, Thickened Pan Juices £,19.5 All served with roast potatoes, roast carrot & parsnip, Yorkshire pudding & vegetables £,19.5 Add a cauliflower cheese dish (serves 1 to 2) £,4 Add extra roast potatoes (serves 1 to 2) £,4 Add extra roast potatoes (serves 1 to 2) £,4 SALADS Shortcrust Roll of Butternut Squash Musbroom Duxelle, Spinach & Feta, Chive Butter Sauce (gf) £,18 Pan Roast Salmon Fillet, Halloumi Feta Roast Salmon Fillet, Herb Mash, Spinach, Lemongrass & Coriander Butter Sauce (gf) £,21 SIDES Mash, Truffle Oil Mash, Chunky Chips, Shoestring Fries, Dressed Salad, Borket & Parmson, Couliflower Cheese Salad, Borket & Parmson, Couliflower Cheese		(20	Mash, Kale, Gravy	£,21
Stuffing, Thickened Pan Juices £19.5 All served with roast potatoes, roast carrot & parsnip, Yorkshire pudding & vegetables £19.5 Add a cauliflower cheese dish (serves 1 to 2) £4 Add extra roast potatoes (serves 1 to 2) £4 Add extra roast potatoes (serves 1 to 2) £4 SALADS Shortcrust Roll of Butternut Squash Mushroom Duxelle, Spinach & Feta, Chive Butter Sauce (gf) £21 Chargrilled Vegetable & Halloumi Panzanella Garden Peas, Rocket, Green Goddess Dressing, Smoked Almonds (v) £9.5 / £17.5 Halloumi Since S		£,20	Sausages & Mash Onion Gravy, Parsnip Crisps	£,18
Add a cauliflower cheese disb (serves 1 to 2) £,4 Add extra roast potatoes (serves 1 to 2) £,4 SALADS £,4 Chargrilled Vegetable & Halloumi Panzanella Garden Peas, Rocket, Green Goddess Dressing, Smoked Almonds (v) £,9.5 / £,17.5 Halloumi Solution Solution Solution Balloumi Solution Solution Solution Solution £,9.5 / £,17.5 Solution Solution Solution £,9.5 / £,17.5 Solution Solution Balloumi Solution Solution Solution Solution £,9.5 / £,17.5 Solution Solution Balloumi Solution Solution Solution Solution £,9.5 / £,17.5 Solution Solution Solution £,9.5 / £,17.5 Solution Solution Solution £,9.5 / £,17.5 Solution Solution Halloumi Solution Solution Solution Solution £,9.5 / £,17.5 Solution Solution Solution Solution £,9.5 / £,17.5 Solution Solutin Solution </td <td>Stuffing, Thickened Pan Juices All served with roast potatoes, roast carrot & parsnip,</td> <td>£,19.5</td> <td>Brioche Style Bun With Gem, Tomato, Red Onion,</td> <td>£,18</td>	Stuffing, Thickened Pan Juices All served with roast potatoes, roast carrot & parsnip,	£,19.5	Brioche Style Bun With Gem, Tomato, Red Onion,	£,18
SALADS Shortcrust Roll of Butternut Squash Musbroom Duxelle, Spinach & Feta, Chive Butter Sauce (v) £18 Musbroom Duxelle, Spinach & Feta, Chive Butter Sauce (v) £18 Pan Roast Salmon Fillet, Herb Mash, Spinach, Lemongrass & Coriander Butter Sauce (g) £21 Garden Peas, Rocket, Green Goddess Dressing, £9.5 / £17.5 SIDES Halloumi Backet & Parmecan Caulillower Cheese	Add a cauliflower cheese dish (serves 1 to 2)			£,19
Chargrilled Vegetable & Halloumi Panzanella Pan Roast Salmon Fillet, Garden Peas, Rocket, Green Goddess Dressing, Fan Roast Salmon Fillet, Smoked Almonds (v) £9.5 / £17.5 Halloumi Backet & Parmeran Cauliflaver Cheese		£,7		£,18
Garden Peas, Rocket, Green Goddess Dressing, Smoked Almonds (v) SIDES Halloumi Side t ≤ Parmetan Cauliflaver Cheese	29 }	a series		£,21
Halloumi Rocket & Parmesan Cauliflower Cheese	Garden Peas, Rocket, Green Goddess Dressing,	1	SIDES	
Clementine, Pomegranate & Barley Winter Salad (v) £9.5/ £17.5 	Halloumi	.5/ £,17.5	Rocket & Parmesan, Cauliflower Cheese, Roasted Carrots, Beer Battered Onion Rings, Winter Greens	Salad,

PUDDINGS **Christmas Pudding Triple Chocolate Brownie** Brandy Cream Sauce £,8 Vanilla Ice Cream, Chocolate Sauce (gf) **Sticky Toffee Pudding** *Toffee Sauce, Salted Caramel Ice Cream* Lemon Tart £,9.5 Raspberry Sorbet Mulled Pear Crème Brulée Chocolate Orange Bread & Butter Pudding Mixed Spice & Cranberry Shortbread £,9.5 Custard per Scoop £,3 Vanilla, Salt Caramel, Chocolate, Honeycombe Chocolate, Strawberry, Amaretti des Chamme Winter Berry Crumble £,9.5 Custard (gf) Strawberry, Amaretti & Cherry Artisan Cheese Selection £,14 Biscuits, Relish, Frozen Grapes, Celery

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables

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£,9.5

£,9.5

£,9.5

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The Thatch Inn				
-WINES-				
CHAMPAGNE			Glass	75cl
Comptesse de Genlis, France Touch of minerality, creamy palate, light mousse				£,50.00
Joseph Perrier Brut , France Soft scents of acacia, daffodil, and citrus peel tantalize the nose.			£,10.00	£,55.00
SPARKLING			20cl	75cl
Chio Prosecco Brut, Italia, Italy Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy			£,9.00	£,29.00
WHITE	1 7	7 5 m l	250ml	75cl
Sauvignon Blanc, Oyster Catcher, Chile Crisp, good depth of flavour, gooseberry rich	£	7.75	£,9.75	£,26.50
Pinot Grigio , Vivoli, Italy Crisp, refreshing, delicate aromas	£	7.50	£,9.00	£,25.50
Sauvignon Blanc, Rongopai, New Zealand Refreshing apple and melon	£,	10.00	£,11.50	£,32.00
Chardonnay Reserva, <i>Petirrojo, Chile</i> A fruity wine, white roses, passion fruit	£	8.00	£,10.00	£,26.50
Viognier, Barton and Guestier, France Harmonious, round palate, fruity and floral finish	£	7.60	£,9.50	£,26.00
Chenin Blanc, Blockhead, South Africa A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas	£	7.60	£,9.50	£,26.00
Chablis, Ropiteau, France Elegant dry wine, fruit flavours, well balanced, rich				£,38.00
RED	1 7	7 5 m l	250ml	75cl
Tempranillo, Solar Viejo, Rioja Crianza, Spain Vibrant aromas of cherries, plums and sloes	£,	7.75	£,9.75	£,26.50
Merlot, Oyster Catcher, Chile Rich with spicy berry tones	£	7.75	£,9.75	£,26.50
Shiraz, Sotherton, United States Juicy Plums & blackberries	£	7.25	£,9.50	£,25.50
Malbec, Finca Flichman, Argentina Plum, cherry, slight touch of oak	£	7.75	£,9.75	£,26.50
Greyrock Pinot Noir , New Zealand Red berry and cherry flavours with a soft silky finish	£,	9.25	£,11.00	£,32.00
Montepulciano D'Abruzzo , Il Caggio, Italy Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice	£,	7.75	£,9.50	£,26.50
Malbec Dedicado, Finca Flichman, Argentina Aromas of ripe red fruits, plums and red currants, oak influences				£,43.00
ROSE	1 7	7 5 m l	250ml	75cl
Pinot Grigio, Principato, Italy Peachy, floral characters, off-dry finish	£	7.50	£,9.00	£,25.50
White Zinfandel, Canyon Road, USA Aromas of watermelon, peach and fresh cherries	£	7.50	£,9.00	£,25.50
Cotes de Provence, Chateau des Ferrages Roumery, France Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach	£,	10.25	£,13.25	£,38.50

All wines also available in 125ml upon request

