APERITIES

Prosecco - £7 Bloody Mary - £8

THE **THATCH** INN

APERITIFS

Bucks Fizz - £8 Champagne Glass - £10

SUNDAY MENU SERVED 12PM - 6PM

FOR THE TABLE

Bread Basket, balsamic, oil – £6 | Olives – £4.50

STARTERS

Garlic Mushrooms, Baby Herbs, Chargrilled Sourdough, Herb Oil (v) - £9.5
Cheese Soufflé, Mornay Sauce, Spinach (v) - £10
Salt & Pepper Calamari, Aioli, Seared Lemon, Dressed Rocket - £10
Chef's Soup, Freshly Baked Loaf, Butter (v, gfo) - £8
Wild Mushroom, Tarragon & Emmental Croquettes, Chilli, Apple & Celeriac Salsa, Truffle Mayo (v) £9.5
Baked Camembert To Share, Garlic, Rosemary, Cornichons, Focaccia Toasts (v) (20 minutes) - £15
Crayfish Cocktail, Granary Bloomer & Butter (gfo) - £10

ROASTS

Roast Beef Sirloin, Thickened Pan Juices £21
Slow Braised Pork Belly, Stuffing, Pan Juices £19.5
Chestnut, Squash & Sweet Potato Loaf, Vegetarian Gravy (v) £18
8hr Braised Brisket, Thickened Pan Juices £20
Roast Chicken Breast, Stuffing, Thickened Pan Juices £19.5
| All Served With Roast Potatoes, Yorkshire Pudding, Carrots, Parsnips, Broccoli, Gravy |
Add a cauliflower cheese dish (serves 1 to 2) £4
Add extra roast potatoes (serves 1 to 2) £4

CLASSICS

Beef Featherblade, Creamed Potato, Button Onions & Mushrooms, Pancetta, (gf) - £22
Confit Duck Leg, Butternut & Sweet Potato Mash, Duck & Blackberry Gravy (gf) - £22
Shortcrust Roll of Butternut Squash, Dauphinoise Potatoes, Mushroom Duxelle,
Spinach, Celeriac Purée, with Chilli & Lemon Butter Sauce (v) - £19
Sausages & Mash, Onion Gravy, Parsnip Crisps - £18
'Beer-Battered' Cod & Chips, Chunky Chips, Seared Lemon, Tartare Sauce (gf flour) - £19
Pies of the Day (choice), Mash Potato, Gravy - £21
Mushroom & Halloumi Burger, Brioche Style Bun With Gem, Tomato, Red Onion,
Our Own Burger Sauce & Chunky Chips (v) £18

SIDE DISHES

Mash, Truffle Oil Mash, Chunky Chips, Shoestring Fries, Dressed Salad, Rocket & Parmesan, Cauliflower Cheese, Beer Battered Onion Rings, Peas, Parsnips and Carrots, Rosemary Red Cabbage £4.5 each

PUDDINGS

Mulled Pear Crème Brûlée, Mixed Spice & Cranberry Shortbread - £9
Sticky Toffee Pudding, Toffee Sauce, Salted Caramel Ice Cream - £9
Winter Berry Crumble, Custard (gf) - £9
Triple Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce (gf) - £9
Lemon Tart, Raspberry Sorbet £9
Banana & Honey Bread & Butter Pudding, Custard - £9
Ice Cream per Scoop - £3

Flavours: Vanilla, Salted Caramel, Chocolate, Honeycomb Chocolate, Strawberry, Amaretti & Cherry Artisan Cheese Selection, Biscuits, Relish, Frozen Grapes, Celery - £12

(PB) = plant based (V) = vegetarian (N) = contains nuts (GF) = gluten free (DF) = dairy free
Please note that a discretionary 12.5% service charge is included.
Please see reverse for allergy information



MONDAY - SATURDAY | MIDDAY - 2.30PM

BARRA GALLEGA BAGUETTE OR MALTED OR WHITE BLOOMER

CLASSIC SANDWICHES

2.9

Sausages, Fried Onion
Cheddar Cheese & Pickle Ham,
Cheddar & Tomato
Ham & Mustard
Stilton & Rocket
BLT Bacon
Brie & Cranberry
Fish Finger, Lettuce, Tartare Sauce
Crayfish Cocktail

SPECIALITY SANDWICHES HOT TOASTED

£9.50

The Reuben, Pastrami, Emmental, Sauerkraut, Gherkin, Russian Dressing
The French Dip, Beef, 'Beef dripping cooked Onions', Cheddar, pot of dipping gravy
The Tuna Melt, Tuna, Mayonnaise, Spring Onions, Cheddar
The Garden Fresh, Mushrooms, Brie, Baby Herbs, Tomato

Add chunky chips or fries to any sandwich £4

TEAS

£3.20

English Breakfast | Earl Grey | Green | Chamomile | Lemon & Ginger | Peppermint

COFFEE

Americano £3.35 | Latte, Cappuccino, Flat White £ 3.60 |
Espresso £2.95 | Double Espresso £ 3.45
Irish Coffee £ 7.80 | Baileys Coffee £7.50 |
Hot Chocolate £3.95 | Deluxe Hot Chocolate £ 4.35

Key: GF: Gluten-Free | VE: Vegan | DF: Dairy-Free

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or intolerances please ask a member of waiting staff about the ingredients in your meal before ordering.

Please note that a discretionary 12.5% service charge is included.