

APERITIFS  
Prosecco - £7  
Bloody Mary - £8

# THE THATCH INN

APERITIFS  
Bucks Fizz - £8  
Champagne Glass - £10

## SUNDAY LUNCH MENU

Served 12pm - 6pm

### TO SHARE

**Baked Camembert** – Garlic, rosemary, cornichons, toasts – £14

**Breads** – Balsamic, olive oil – £6

**Fish Platter** – Salmon, prawns, crab, smoked mackerel, olives, calamari, lemon mayonnaise, focaccia toasts – £19

**Olives & Feta** – £5

**Bubble & Squeak Bites** – Homemade ketchup – £7

### SALADS

**Caesar** – Gem lettuce, croutons, anchovies, Granarolo Parmigiano, Caesar dressing – £8 / £14

Add chicken – £10 / £18

**Greek** – Cucumber, tomatoes, olives, feta, red onion, lemon, oregano, olive oil – £8 / £15

**Grilled Halloumi** – Roast vegetables, rocket, honey mustard dressing – £9 / £16

### TO START

**Today's Soup** (v) (gfo) – £8

**Deep-Fried Salmon & Crab Ravioli** – Rocket, chilli, pickled lemon, sour cream dressing – £9.50

**Garlic Mushrooms** – Baby herbs, toasted sourdough (v) – £9.50

**Salt & Pepper Calamari** – Garlic mayo, lemon – £10

**Potted Pork** – Crackling, apple & ale chutney, toasts – £9.50

**The Prawn Cocktail** – Brown bread & butter – £10

**Cheese Soufflé** – Twice baked (v) – £10

**Hummus** – Flatbread, nuts, toasted garlic (v) – £9

### ROASTS

**Roast Beef Sirloin** – Thickened pan juices – £23

**Slow-Braised Pork Belly** – Stuffing, pan juices – £20

**Chestnut, Squash & Sweet Potato Loaf** – Vegetarian gravy (v) – £18

**8-Hour Braised Brisket** – Thickened pan juices – £21

**Roast Chicken Breast** – Stuffing, pan juices – £20

All roasts are served with roast potatoes, Yorkshire pudding, roast carrots & parsnips, and seasonal vegetables.

**Add:** Cauliflower Cheese (serves 1-2) – £4 | Extra Roast Potatoes (serves 1-2) – £4

### CLASSICS

**Shortcrust Roll of Butternut Squash** – Mushroom duxelle, spinach & feta, fondant potato, tomato sauce – £19

**Spinach & Mushroom Pancakes** – Gruyère & kirsch sauce, pot of fries – £19

**Prawn, Mussel, Calamari & Crab Linguine** – Chilli, crème fraîche, herb dressing, Granarolo Parmigiano – £21

**Tom's Pie** – Pie, Mash, Bubble & Squeak or Champ, Gravy – £21

**Sausage & Mash** – Onion gravy, crispy shallots – £18

**Field Mushroom & Grilled Halloumi Burger** – Red onion jam, lettuce, tomato, red onion, dill pickle, chunky chips (v) – £18

Add bacon and/or American cheese to the burger – £3

### SIDES

£4.75 each

Mash | Champ | Mustard Mash | Chunky Chips | Halloumi Fries | Dressed Leaves | Cavolo Nero

| Truffle & Parmesan Chips | Bubble & Squeak | Peas – £3

### PUDDINGS

**Orange & Brandy Panna Cotta** – Shortbread – £9

**Sticky Toffee Pudding** – Toffee sauce, salted caramel ice cream (gf) – £9

**Triple Chocolate Brownie** – Vanilla ice cream, chocolate sauce (gf) – £9

**Black Forest Sundae** – Brownie pieces, Kirsch black cherries, amaretto & cherry ice cream, cream, chocolate – £9.50

**Apple & Berry Crumble** – Custard (gf) – £9

**Rhubarb & Frangipane Tart** – Vanilla ice cream, berry compote – £9

**Farmhouse Ice Creams** – Per scoop (gf) – £3

**Flavours:** Chocolate, Amaretto & Cherry, Salted Caramel, Madagascan Vanilla, Strawberry

**Artisan Cheese Selection** – Biscuits, chutney, frozen grapes, celery – £14

**Key:** GF: Gluten-Free | Ve: Vegan | DF: Dairy-Free

Please note that a discretionary 12.5% service charge is included. Please see reverse for allergy information.

# THE THATCH INN

## CHAMPAGNE & WINES

<b>CHAMPAGNE</b>	<b>Glass</b>	<b>75cl</b>	
<b>Comtesse de Genlis</b> , France		50	
Touch of minerality, creamy palate, light mousse			
<b>Joseph Perrier Brut</b> , France	10	55	
Soft scents of acacia, daffodil, and citrus peel tantalise the nose			
<b>SPARKLING</b>	<b>125ml</b>	<b>Btl</b>	
<b>Chio Prosecco Brut</b> , Italy	7	29	
Light and delicate with citrus notes. this wine is dry, soft and creamy			
<b>WHITE</b>	<b>175ml</b>	<b>250ml</b>	<b>75cl</b>
<b>Sauvignon Blanc</b> , Andes Peak, Chile	7.75	9.75	26.5
Crisp, good depth of flavour, gooseberry rich			
<b>Pinot Grigio</b> , Ca' del Lago, Principato, Italy	7.5	9	25.5
Crisp, refreshing, delicate aromas			
<b>Sauvignon Blanc</b> , Rongopai, New Zealand	10	11.5	32
Refreshing apple and melon			
<b>Chardonnay Reserva</b> , Petirrojo, Chile	8	10	26.5
A fruity wine, white roses, passion fruit			
<b>Viognier</b> , La Cour des Dames, France	7.60	9.5	26
Harmonious, round palate, fruity and floral finish			
<b>Chablis</b> , Dom Thierry Mothe			38
Elegant dry wine, fruit flavours, well balanced, rich			
<b>RED</b>	<b>175ml</b>	<b>250ml</b>	<b>75cl</b>
<b>Tempranillo</b> , Solar Viejo, Rioja Crianza, Spain	7.75	9.75	26.5
Vibrant aromas of cherries, plums and sloes			
<b>Merlot</b> , Andes Peak, Chile	7.75	9.75	26.5
Rich with spicy berry tones			
<b>Shiraz</b> , Sotherton, Australia	7.25	9.5	25.5
Juicy Plums & blackberries			
<b>Malbec</b> , 7 Fires, Argentina	7.75	9.75	26.5
Plum, cherry, slight touch of oak			
<b>Greyrock Pinot Noir</b> , New Zealand	9.25	11	32
Red berry and cherry flavours with a soft silky finish			
<b>Ca' del Lago Montepulciano</b> , Il Caggio, Italy	7.75	9.5	26.5
Full bodied, juicy, black and red fruit flavours, with a twist of spice			
<b>Le Cours des Dames Mouvedre</b> ,	7.60	8.5	26
Velvety, Liquorice, Pepper & Cinnamon			
<b>ROSE</b>	<b>175ml</b>	<b>250ml</b>	<b>75cl</b>
<b>Pinot Grigio</b> , Principato, Italy	7.55	9	25.5
Peachy, floral characters, off-dry finish			
<b>White Zinfandel</b> , Canyon Road, USA	7.5	9	25.5
Aromas of watermelon, peach and fresh cherries			
<b>Cotes de Provence</b> , Chateau des Ferrages Roumery, France	10.25	13.25	38.5
Fresh and fruity aromatic character			

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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.

VC 03/25

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