

APERITIFS
Prosecco - £7
Bloody Mary - £8

THE THATCH INN

APERITIFS
Bucks Fizz - £8
Champagne Glass - £10

MENU

TO SHARE

Baked Camembert, Garlic, Rosemary, Cornichons, Toasts	£15
Breads, Balsamic & Olive Oil (v)	£6
Bubble & Squeak Bites, Chef's Ketchup (v)	£6
Christmas Platter – Brie Bites, Pigs in Blankets, Turkey & Venison Tartlets, Whipped Stilton, Beetroot Salmon, Cornichons, Toasts	£19

STARTERS

Prawn Cocktail, Marie Rose, Baby Gem, Bloomer (gfo)	£10
Sweet Potato Soup, Crispy Sage, Chive Oil, Mini Loaf (gfo, v)	£8
Potted Pork, Bacon Jam, Brioche Toasts (gfo)	£10
Mushroom, Parmesan & Basil Croquettes, Saffron Aioli, Rocket (v)	£10
Salt & Pepper Calamari, Lemon Mayo, Red Onion & Rocket Salad	£10
Garlic Mushrooms, Herbs, Sourdough (v)	£9

SALADS

Stilton, Walnut & Pear, Port Glaze (v option)	£9 £17
Roast Root Veg, Rocket, Garlic Hazelnuts, Herb Dressing (v)	£9 £17
Warm Chicken Salad, Lemon & Garlic Dressing, Parsnip Crisps	£10 £18

MAINS

Beef Featherblade, Pancetta, Onions & Mushrooms, Creamed Potato (gf)	£22
Sea Trout, Celeriac Purée, Chicory & Pea Parmentier Potatoes, Bouillabaisse Sauce (gf)	£23
Butternut, Spinach & Wild Mushroom Roll, Roast Roots, Chestnut Gravy (v)	£19
Chicken Supreme, Roast Onion Mash, Spinach, Pan Gravy (gf)	£22
'Beer Battered' Fish & Chips, Peas, Tartare (gf flour)	£19
Today's Pie, Mash, Gravy	£21
Sausages & Mash, Onion Gravy, Parsnip Crisps (gf)	£18
Slow-Braised Pork Belly, Apple Purée, Gratin Potato, Red Cabbage, Pan Gravy (gf)	£23

FROM THE GRILL

8oz Sirloin, Chunky Chips, Watercress (gf)	£29
Add tomatoes or mushrooms (v, gf) – £2.50 each / £3 both	
Smashed Steak Burger, Brioche, Salad, Thatch Burger Sauce, Chunky Chips	£19
Mushroom & Halloumi Burger, Brioche, Salad, Garlic Mayo, Chips (v)	£18
Add bacon and/or American cheese	£3

SIDES – £4.50

Mash (gf, v) | Truffle Mash (gf, v) | Chunky Chips (gf, v) | Shoestring Fries (gf, v)
Dressed Leaves (gf, v) | Winter Greens (gf, v) | Cauliflower Cheese (v)
Roast Carrots & Parsnips (gf, v) | Rosemary Roast Potatoes (gf, v) | Sprouts & Bacon (gf)

DESSERTS

White Chocolate Crème Brûlée, Cranberry Shortbread (gfo, v)	£9
Banana & Honey Bread & Butter Pudding, Custard (v)	£9
Sticky Toffee Pudding, Salted Caramel Ice Cream (v)	£9
Triple Chocolate Brownie, Vanilla Ice Cream (gf, v)	£9
Winter Berry Crumble, Custard (gf, v)	£9
Artisan Cheese Selection, Biscuits, Relish, Frozen Grapes, Celery	£14
Ice Creams – £3 per scoop: Vanilla, Salted Caramel, Chocolate, Strawberry, Amaretti & Cherry, Banana & Butterscotch (vg, gf)	

DIETARY KEY

(v) Vegetarian (vg) Vegan (gf) Gluten-Free (gfo) Gluten-Free Option
All dishes are produced in kitchens handling allergens, including nuts. Fish may contain bones.
Please speak to the team for allergen guidance prior to ordering.
A discretionary 12.5% service charge applies.

VC12/25