

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	£15
Breads – Balsamic, Olive Oil (v)	£6
Bubble & Squeak Bites, Chef's Ketchup (v)	£6

STARTERS

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

ROASTS

All roasts are served with: Roast Potatoes (gf, v), Yorkshire Pudding (v), Roast Carrots & Parsnips, Seasonal Vegetables & Thickened Pan Gravy (gf, v)

Roast Beef Corner Cut Topside (gfo)	£23
Slow-Braised Pork Belly, Date & Cranberry Stuffing (gfo)	£22
Chestnut, Squash, Sweet Potato & Cranberry Loaf, Vegetarian Gravy (v)	£18
8-Hour Braised Brisket (gfo)	£22
Thatch Trio - try it all with a carving of Beef, Chicken & Pork	£24

ADD-ONS:

Cauliflower Cheese (serves 1-2) (v)	£4.50
Extra Roast Potatoes (gf, v)	£4
If you'd like extra vegetables or gravy, just ask.	

MAINS

Sea Trout, Celeriac & Brown Butter Purée, Thyme, Chicory & Pea Parmentier Potatoes, Bouillabaisse Sauce (gf)	£23
Shortcrust Roll of Butternut, Spinach & Wild Mushrooms, Roasted Root Vegetables, Chestnut & Mushroom Gravy (veg)	£19
Today's Pies, Mash, Gravy (please ask)	£21
Mushroom & Halloumi Burger, Brioche-Style Bun, Gem, Tomato, Red Onion, Garlic Mayo, Chunky Chips (v)	£18

SIDES (EACH)

Mash (gf, v) Truffle Mash (gf, v) Chunky Chips (gf, v) Shoestring Fries (gf, v) Dressed Leaf Salad (gf, v) Winter Greens (gf, v) Roast Carrots & Parsnips (gf, v) Sprouts & Bacon (gf)	£4.50
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DESSERTS

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

DIETARY KEY:

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFO) Gluten-Free Option

All dishes are prepared in kitchens where allergens, including nuts, are present.

Some dishes may contain small bones. Please ask staff for allergen information before ordering.

A discretionary 12.5% service charge will be added to your bill.

THE THATCH INN

CHAMPAGNE & WINES

CHAMPAGNE

Ayala, France

Touch of minerality, creamy palate, light mousse

Joseph Perrier Brut, France

Soft scents of acacia, daffodil, and citrus peel tantalise the nose

Glass 75cl

50

10 55

SPARKLING

Chio Prosecco Brut, Italy

Light and delicate with citrus notes. this wine is dry, soft and creamy

125ml Btl

7.50 29

WHITE

Sauvignon Blanc, Andes Peak, Chile

Crisp, good depth of flavour, gooseberry rich

Pinot Grigio, Ca' del Lago, Principato, Italy

Crisp, refreshing, delicate aromas

Sauvignon Blanc, Rongopai, New Zealand

Refreshing apple and melon

Chardonnay Reserva, Petirrojo, Chile

A fruity wine, white roses, passion fruit

Viognier, La Cour des Dames, France

Harmonious, round palate, fruity and floral finish

Chablis, Dom Thierry Mothe

Elegant dry wine, fruit flavours, well balanced, rich

175ml 250ml 75cl

7.90 9.75 26.50

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10 11.50 32

8 10 27

7.75 9.75 26.50

38

RED

Tempranillo, Solar Viejo, Spain

Vibrant aromas of cherries, plums and sloes

Merlot, Andes Peak, Chile

Rich with spicy berry tones

Shiraz, Sotherton, Australia

Juicy Plums & blackberries

Malbec, 7 Fires, Argentina

Plum, cherry, slight touch of oak

Greyrock Pinot Noir, New Zealand

Red berry and cherry flavours with a soft silky finish

Ca' del Lago Montepulciano, Il Caggio, Italy

Full bodied, juicy, black and red fruit flavours, with a twist of spice

Le Cours des Dames Mouvredre,

Velvety, Liquorice, Pepper & Cinnamon

175ml 250ml 75cl

7.90 9.90 26.75

7.90 9.90 26.75

7.60 9.80 26

7.95 9.95 26.85

9.75 11.50 33

7.90 9.90 26.75

7.80 8.90 26.50

ROSE

Pinot Grigio, Principato, Italy

Peachy, floral characters, off-dry finish

White Zinfandel, Canyon Road, USA

Aromas of watermelon, peach and fresh cherries

175ml 250ml 75cl

8 9.50 26.50

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