

APERITIFS
Prosecco - £8
Bloody Mary - £8

THE THATCH INN

APERITIFS
Bucks Fizz - £8
Champagne Glass - £10

DINNER MENU

STARTERS

Today's Soup, Mini Loaves & Butter (v)	£7
Prawn Cakes, Dill Mayonnaise	£10
Salt & Pepper Squid, Aioli, Charred Lemon	£9.5
Smoked Ham & Mozzarella Croquettes, Apple & Chilli Chutney, Red Onion & Rocket	£9
Burrata, Roasted Pepper Piperade, Basil (gf)	£10
Baked Camembert, Garlic, Rosemary, Cornichons, Toasts (v)	£10
The Sharing Platter – Pork Belly Bites, Duck Bon Bons, Cranberry, Orange & Chilli Dip, Chipotle & Maple-Glazed Wings, Honey Mustard Pigs in Blankets, Cornichons, Gem Lettuce, Pickled Shallots, Toasts	£23

SALADS (STARTER OR MAIN)

Stilton, Walnut, Pear & Chicory Salad, Honey Mustard Dressing (gf, v)	£9/£17
Niçoise Salad – Tuna, Olives, Potatoes, Fine Beans, Egg & Tomatoes (gf)	£11/£19
Caesar Salad, Cos Lettuce, Croutons, Anchovies, Pecorino & Caesar Dressing	£8/£15
Add Chicken	£2/£4

MAINS

Spinach, Mushroom & Gruyère Pancakes, Gruyère & Kirsch Sauce, Fries (v)	£18
Slow-Braised Pork Belly, Sweet Onion Charlotte, Tenderstem Broccoli, Roast Carrot, Pan Gravy	£23
Pan-Roast Salmon Fillet, Spinach, Crushed Potatoes, Mussels & Vermouth Chive Sauce (gf)	£21
Chicken Kyiv, Hasselback Potato, Sprouting Broccoli, Confit Garlic Cream Sauce	£23
Confit Duck Leg, Creamed Potato, Roast Mediterranean Vegetables, Orange, Lemon & Rosemary Gravy (gf)	£23

FAVOURITES

Sausages & Mash, Onion Gravy, Parsnip Crisps (gf)	£18
Beer-Battered Haddock & Chips, Peas, Tartare Sauce, Charred Lemon (gf flour)	£19
Treacle-Roast Ham, Free-Range Eggs, Chunky Chips, Chef's Ketchup (gf)	£19
Today's Selection of Pies, Mash & Gravy	£19

FROM THE GRILL

8oz Sirloin Steak, Chunky Chips, Watercress (gf)	£30
Add Tomatoes (v, gf) or Mushrooms (v, gf) £2 each, or £3 for both.	
Smash Cheeseburger, Brioche Bun, American Cheese, Salad, Thatch Burger Sauce, Chunky Chips	£19
Mushroom & Halloumi Burger, Brioche Bun, Salad, Thatch Burger Sauce, Chunky Chips (v)	£18
Vegan option available.	£19
Add Bacon (gf)	£2

SIDES £4.50

Truffle Mash (gf, v) Chunky Chips (gf, v) Dressed Rocket & Chicory (gf, v)	
Cauliflower Cheese (v) Roast Carrots & Sesame (gf, v) Beer-Battered Onion Rings (v)	
Buttered Peas (v)	

DESSERTS

Sticky Toffee Date Pudding, Salted Caramel Ice Cream	£9.5
Triple Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce (gf)	£9.5
Candied Char-Grilled Peach, Crème Fraîche & Amaretti	£9.5
Black Forest Sundae – Brownie, Cherries, Kirsch & Cherry Ice Cream (gf)	£9.5
Mango & Passion Fruit Pavlova (gf)	£9
Artisan Cheese Selection, Biscuits, Chutney, Frozen Grapes & Apple	£14
Ice Creams – £3 per scoop. Ask for today's selection.	£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.

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WINE LIST

CHAMPAGNE	125ml	175ml	250ml	Bottle
Thatch Champagne	£10			£49
Joseph Perrier, Cuvee Royale, France				£59
Bollinger Special Cuvee NV				£69
Ayala Brut, France				£55
Laurent Perrier Rose, France				£99
SPARKLING	125ml	175ml	250ml	Bottle
Prosecco Bellino, Italy	£8			£29
Prosecco Bellino '20cl', Italy				£10
Prosecco Rose Rivani, Italy				£35
Cremant Brut NV De Chancery, France				£45
ROSÉ WINES		175ml	250ml	Bottle
White Zinfandel, Canyon Road, USA (sweet)		£7	£9	£25
Pinotage Rosé, Tall Horse, South Africa (medium)		£7	£10	£28
Thatch Rosé		£7	£10	£26
Cotes de Provence, Cinsault Rosé, La Promenade, France		£9	£13	£35
Whispering Angel Cinsault Rosé, Cotes de Provence, France				£49
WHITE		175ml	250ml	Bottle
Chardonnay, The Last Stand, Australia		£7	£10	£26
Chenin Blanc Flagstone, South Africa		£7	£10	£28
Sauvignon Blanc, La Cour des Dames, France		£7	£10	£27
Thatch White		£7	£10	£26
Pinot Grigio, Terrazze, Trentino, Italy		£7	£10	£26
Sauvignon Blanc Seahills New Zealand		£8	£11	£29
Albarino, Pazo de Mirasoles, Spain				£39
Gavi, La Lancelotta, Italy				£33
Sancerre, Cave Laetitia Ducru				£45
Gavi De Gavi, Nuovo Quadro Italy				£39
Picpoul de Pinet, Cave de L'Ormarine Carte Noir, France				£35
Chablis, Domaine Thierry Mothe, Burgundy, France				£49
Aligote, Domaine de Moirots				£49
RED		175ml	250ml	Bottle
Thatch Red		£7	£10	£26
Malbec, Valcheta, Mendoza, Argentina		£7	£10	£28
Sangiovese Primitivo, Via Mare, Famiglia Cielo, Puglia, Italy		£8	£11	£29
Rioja Crianza Tempranillo, Covila, Spain		£7	£10	£28
Cote du Rhone, George Darriad, France		£8	£11	£30
Chianti Classico Riserva Sangiovese, Gabbiano, Italy				£37
Pinot Noir, Monstable, France				£28
Valpolicella Ripasso, Torre del Falasco, Valpolicella, Italy				£39
Shiraz, The Butchers Block, Barossa, Australia				£39
Rioja Gran Reserva, Tempranillo, Covila, Spain				£39
A Super Tuscan - Sangiovese Cabernet Sauvignon Merlot, Fertuna Pactio, Tuscany, Italy				£39
Fleurie, Gamay, Jean Tete la Bonne Dame, France				£42
Chateaufort-du-Pape Grenache Syrah Mourvedre, Trescoy de Lavau, France				£59
Cabernet Sauvignon, The Crusher, California				£45
Amarone della Valpolicella, Torre del Falasco, Valpolicella, Italy				£69

All wines are available in a 125ml measure on request.