

APERITIFS
Prosecco - £8
Bloody Mary - £8

THE THATCH INN

APERITIFS
Bucks Fizz - £8
Champagne Glass - £10

SUNDAY LUNCH MENU - 2 Courses £27* | 3 Courses £32*

Served 12pm - 6pm

STARTERS

Today's Soup, Mini Loaves & Butter (v)	7
Prawn Cakes, Dill Mayonnaise	10
Salt & Pepper Squid, Aioli, Lemon	9.5
Smoked Ham & Mozzarella Croquettes, Apple & Chilli Chutney, Red Onion & Rocket	9
Burrata, Roasted Pepper Piperade, Basil (gf) (£2 supplement*)	10

SALADS

Stilton, Walnut, Pear & Chicory Salad, Honey Mustard Dressing (gf, v)	9/17
Nicoise Salad- Tuna, Olives, Potatoes, Egg, Tomatoes (gf)	9.5/17
Caesar Salad, Cos Lettuce, Croutons, Anchovies, Pecorino, Caesar Dressing	8/15
Add chicken	10/19

ROASTS

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

The Trio – Topside, Chicken & Pork, Date & Orange Stuffing (£4 Supplement*)	24
½ Thyme Roast Chicken, Date & Orange Stuffing, Pig in Blanket, Bread Sauce (gfo)	19
Loin of Pork, Date & Orange Stuffing (gfo)	20
Roast Corner Cut of Topside of Beef (gfo)	21.5
Chestnut, Squash & Sweet Potato Loaf, Vegetarian Gravy (v)	18

ADD-ONS

Cauliflower Cheese (serves 1 – 2) (v,gf)	4.5
Extra Roast Potatoes (serves 1 – 2) (v, gf)	4

MAINS

Spinach, Mushroom & Gruyère Pancakes, Gruyère & Kirsch Sauce, Fries (v)	18
Pan Roast Salmon Fillet, Spinach, Crushed Potatoes, Mussels, Vermouth & Chive Sauce (gf)	21
Sausages & Mash, Onion Gravy, Parsnip Crisps (gf)	18
Today's Selection of Pies, Mash & Gravy	19

DESSERTS

Sticky Toffee Date Pudding, Salt Caramel Ice Cream	9.5
Triple Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce (gf)	9.5
Candied Char-Grilled Peach, Crème Fraiche, 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 (£5 supplement*)	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.

APERITIFS
Prosecco - £8
Bloody Mary - £8

THE THATCH INN

APERITIFS
Bucks Fizz - £8
Champagne Glass - £10

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
Chateaufeuf-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.