

# NOVEMBER AT THE THATCH

## APÉRITIFS

Champagne Piper-Heidsieck Cuvée Brut NV, France 9.50 | Negroni 8.75 | Aperol Spritz 8.25 | Monkey 47 Grand 11.00

## SMALL PLATES

Thame Cottage Bakery Bread Selection 4.75  
Shawarma-spiced Houmous, Crispy Chickpeas & Flatbread 4.50  
Nocerella, Gaeta & Cerignola Olives 3.75  
Hoi Sin Duck Spring Rolls 6.00  
Wild Mushroom Arancini, Truffled Aioli 5.00  
Curried Smoked Haddock Croquette 5.75

## STARTERS

Celeriac, Apple & Thyme Soup, Warm Ciabatta 6.75  
Deville Lamb's Kidneys, Toasted Sourdough 8.95  
Twice Baked Swiss Cheese Soufflé, Grain Mustard Sauce 8.50  
Hand-picked Devon Crab, Cheddar & Fennel Scone 12.50  
Severn & Wye Smoked Mackerel Paté, Pickled Cucumber, Golden Raisin & Fennel Salad 8.75  
Roast Squash Salad, Black Rice, Chilli, Ginger, Sesame, Pickled Radish 7.50/15.00  
*Add Crispy Duck 3.50 | Grilled Halloumi 2.50*

## MAIN COURSES

Free-range Chicken Breast, Garlic Greens, Chicken Juices, Parmesan Fries 19.50  
Cod, Atlantic Prawn & Parsley Fishcake, Spinach & Tartare Hollandaise 16.50  
Caramelised Onion Tart, Figs, Beauvalse Cheese, Truffle Honey & Watercress 16.00  
Roast Breast of Merrifield Duck, Hispi Cabbage, Duck Shepherd's Pie, Duck Crumb 26.00  
Fillet Of Sea Bream, Saffron Potatoes, Bouillabaisse, Sauce, Rouille 21.50  
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 15.50  
Vegetarian Daily Special - See Blackboard

## GRILL

*We serve the best British beef. Grass-fed, naturally slow-grown on carbon-capturing pasture.  
28 Day Dry-aged by Aubrey Allen for incredible flavour. When only a steak will do, make it one of these beauties.*

*Steaks served with Triple-cooked Chips, Roasted Tomato & Watercress*

8oz Rump Cap Steak 21.50  
12oz Sirloin on the Bone 28.00  
*Add Béarnaise or Peppercorn Sauce 1.75*  
Fillet Steak Medallions, Diane Sauce 26.50  
*Add extra 3oz Medallion 5.50*  
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Chips 15.00  
*Add Free-range Bacon, Field Mushroom or Onion Rings 2.00*

## SIDES

Triple-cooked Chips or Skinny Fries 4.00  
*Add Truffle & Parmesan 0.75*  
Braised Hispi 4.25  
Fried King Oyster Mushrooms, Blue Cheese Mayonnaise 5.00  
Bucksum Farm Leaf Salad, Chardonnay & Mustard Dressing 4.25  
Sautéed Brussel Sprouts, Confit Shallots, Maple-cured Ham 4.25

## DESSERTS

Steamed Treacle Sponge Pudding, Jug of Custard 7.95  
Blackberry Mousse, Spiced Apple Cake, Toasted Almonds 7.25  
Baked Vanilla Cheesecake, Mulled Quince & Pear Compote 7.95  
Passion Fruit Tart, Mango & Pomegranate 7.95  
Dark Chocolate Truffle Cake, Black Cherry Compote 8.50  
Salcombe Dairy Ice Cream & Sorbets 5.95  
*(Choose Three: Vanilla, Chocolate, Strawberry, Honeycomb Ice Cream,  
Mango or Raspberry Sorbet)*  
Mini Dark Chocolate & Raspberry Truffle Cake  
With your choice of Tea or Coffee 5.95

## ARTISAN BRITISH CHEESE

*We always serve the good stuff because it's what we want to eat ourselves. Cheese is best served at room temperature, we recommend pre-ordering with your starters.*

Baron Bigod | Blanche | Maida Vale  
Rutland Red | Beauvalse  
Served with Peter's Yard Crackers, Chutney & Apple  
Full Board 12.50 | Plate of Three 7.50  
Single Smidgen 3.75

Children are heartily welcome and we're happy to make them simplified versions of our dishes. We also offer half portions at half price. An optional 10% service is added to parties of six or more, and all tips go to the team. Allergens: before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.