

LUNCH AT THE THATCH

APERITIFS

Kir Royale 11.00 | Champagne Piper-Heidsieck 11.00 | Negroni 9.50

DELI PLATES

Smoked Haddock Rarebit, Toasted Ciabatta 6.75
Marinated Olives, Feta & Garlic 4.75 V
Golden Beetroot Houmous, Pomegranate,
Crispy Chickpeas & Flatbread 6.75 Ve
Hoisin Duck Spring Rolls 7.50
Artisan Breads, Whipped Garlic Butter & Crispy Onions 6.50 V
Ham Hock & Vintage Cheddar Croquettes 7.25

ON THE BOARD

Look out for our light lunch options and sandwiches, plus sharing steaks, day-boat fish, and our vegetarian dish of the day. We work closely with our British farmers, fishermen and growers, using the best of the season.

STARTERS

Aubrey's BBQ Beef Brisket, Toasted Crumpet, Shallots & Parsley 9.25
Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00
Celeriac Soup, Pear & Hazelnuts, Ciabatta 7.75 Ve
Beetroot-cured Salmon Gravavlax, Pickled Cucumber & Rye 9.50
Devilled Lamb Kidneys, Oyster Mushrooms, Toasted Sourdough 10.75
King Prawn & Haddock Fishcake, Mustard Creamed Leeks 10.50

MAIN COURSES

Mussels, Leeks & Cider, Toasted Ciabatta 14.50
Add Fries 3.50
Pork Schnitzel, Sauce Gribiche & Fries 19.75
Roast Fennel & Buckwheat Salad, Tahini, Pomegranate & Pine Nuts 15.00 Ve
Add Crispy Duck or Goats' Cheese 4.00
Caramelised Onion Tart, Goats' Cheese, Walnuts & Rocket 14.75 V
Devon White Chicken, Wild Mushrooms, Pomme Purée & Truffle Jus 23.00
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.25
Pan-fried Seabass, White Beans, Fennel & Chardonnay Sauce 22.00
Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.75
Aubrey's Steak Burger, Oglesfield, Pickles, Relish & Fries 17.00
Add Free-range Bacon 2.50
28 Day Dry-aged Aubrey Allen Steak, Triple-cooked Chips & Watercress
8oz Rump 23.50 | 10oz Rib Eye 35.00 | Fillet Steak Medallions 33.25
Add Béarnaise or Peppercorn Sauce 3.00 | *Café de Paris Butter* 3.00

SIDES

Roast Squash, Sage & Hazelnuts 5.00 Ve
Buttered New Potatoes 5.00 V
Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 5.00
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 5.00 Ve
Maple-glazed Chantenay Carrots 5.00 Ve
Onion Rings 5.00 Ve
Triple-cooked Chips 5.00 Ve
Add Truffle & Parmesan 1.00



V Vegetarian Ingredients Ve Vegan Ingredients Please note - some items may be cooked in multi-purpose fryers.

Allergens: before ordering, please speak to our team. Dishes are prepared in busy kitchens containing all ingredients, 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. Children are heartily welcome and we're happy to make simplified versions of dishes, or half portions at half price. An optional 12.5% service is added to parties of six or more, all tips go to the team.

DINNER AT THE THATCH

APERITIFS

Kir Royale 11.00 | Champagne Piper-Heidsieck 11.00 | Negroni 9.50

DELI PLATES

Smoked Haddock Rarebit, Toasted Ciabatta 6.75
Marinated Olives, Feta & Garlic 4.75 V
Golden Beetroot Houmous, Pomegranate,
Crispy Chickpeas & Flatbread 6.75 Ve
Hoisin Duck Spring Rolls 7.50
Artisan Breads, Whipped Garlic Butter & Crispy Onions 6.50 V
Ham Hock & Vintage Cheddar Croquettes 7.25

ON THE BOARD

We work closely with our British farmers, fishermen and growers, using the best of the season. Look out for sharing steaks, day-boat fish, and our vegetarian dish of the day.

STARTERS

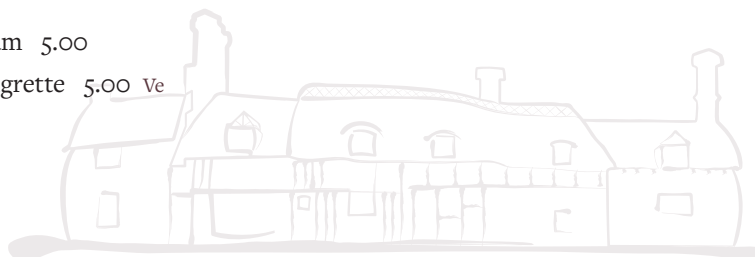
Aubrey's BBQ Beef Brisket, Toasted Crumpet, Shallots & Parsley 9.25
Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00
Celeriac Soup, Pear & Hazelnuts, Ciabatta 7.75 Ve
Beetroot-cured Salmon Gravavlax, Pickled Cucumber & Rye 9.50
Devilled Lamb Kidneys, Oyster Mushrooms, Toasted Sourdough 10.75
King Prawn & Haddock Fishcake, Mustard Creamed Leeks 10.50

MAIN COURSES

Pan-fried Seabass, White Beans, Fennel & Chardonnay Sauce 22.00
Devon White Chicken, Wild Mushrooms, Pomme Purée & Truffle Jus 23.00
Caramelised Onion Tart, Goats' Cheese, Walnuts & Rocket 14.75 V
Braised Halibut On The Bone, Caviar & Dill Butter Sauce, Cavolo Nero 28.50
Roast Fennel & Buckwheat Salad, Tahini, Pomegranate & Pine Nuts 15.00 Ve
Add Crispy Duck or Goats' Cheese 4.00
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.25
Wild Venison Loin, Celeriac Purée, Spinach & Blackberry Jus 32.00
Pork Schnitzel, Sauce Gribiche & Fries 19.75
Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.75
28 Day Dry-aged Aubrey Allen Steak, Triple-cooked Chips & Watercress
8oz Rump 23.50 | 10oz Rib Eye 35.00 | Fillet Steak Medallions 33.25
Add Béarnaise or Peppercorn Sauce 3.00 | Café de Paris Butter 3.00

SIDES

Roast Squash, Sage & Hazelnuts 5.00 Ve
Buttered New Potatoes 5.00 V
Sautéed Brussels Sprouts, Confit Shallots, Maple-cured Ham 5.00
Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 5.00 Ve
Maple-glazed Chantenay Carrots 5.00 Ve
Onion Rings 5.00 Ve
Triple-cooked Chips 5.00 Ve
Add Truffle & Parmesan 1.00



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WINTER AT THE THATCH

DESSERTS

Basque Cheesecake, Spiced Poached Figs & Pistachio Granola 8.75 V
Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 8.75 Ve
Dark Chocolate Fondant, Whipped Mascarpone & Coffee Sauce 9.25 V
Red Wine Poached Pear, Vanilla Ice Cream, Toasted Almonds 8.50 Ve
Jude's Ice Cream & Sorbet 7.00 V
(Choose Three: Madagascar Vanilla, Strawberry, Caramel Cookie Dough or Chocolate Ice Cream, Raspberry or Lemon Sorbet)

TOUCH OF SWEETNESS

Mini Cheesecake & Choice of Tea or Coffee 7.00

ARTISAN CHEESE

Served ripe & ready with Chutney, Apple & Peter's Yard Crackers

All Five Cheeses 15.00 Any Three Cheeses 9.50 A Smidgen of Cheese 4.75

SOMERSET CAMEMBERT V

A British alternative to the famous French classic, creamy, rich and full of flavour — absolutely delicious.

BLANCHE GOATS' V

Sporting a wrinkly coat, this multi award-winning delicate and creamy cheese has flavours of honeysuckle and herbs. Awarded Gold in the Best Goat Cheese category at the 2018 British Cheese Awards and Silver for Best Soft Cheese in 2017.

ROLLRIGHT

Soft and buttery, similar to a Reblochon, made by David Jewett at Chedworth's Manor Farm.

RUTLAND RED V

Long Clawson are probably best known for their Stilton, but they also make the home county's famous red cheese using traditional methods. Matured for six months, it's crumbly, caramelised and all-round great!

CROPWELL BISHOP STILTON V

From Nottinghamshire-based family cheesemakers, it's aged for up to 12 weeks and crafted using methods that have changed very little since the 17th century. Rich, tangy and perfect for the season.

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SUNDAY AT THE THATCH

TWO COURSES 28.50 | THREE COURSES 33.50

Includes deli, starters, roasts and puddings

APERITIFS

Kir Royale 11.00 | Champagne Piper-Heidsieck 11.00 | Negroni 9.50

DELI PLATES

Smoked Haddock Rarebit, Toasted Ciabatta 6.75

Marinated Olives, Feta & Garlic 4.75 v

Golden Beetroot Houmous, Pomegranate,
Crispy Chickpeas & Flatbread 6.75 ve

Hoisin Duck Spring Rolls 7.50

Artisan Breads, Whipped Garlic Butter & Crispy Onions 6.50 v

Ham Hock & Vintage Cheddar Croquettes 7.25

STARTERS

Celeriac Soup, Pear & Hazelnuts, Ciabatta 7.75 ve

Aubrey's BBQ Beef Brisket, Toasted Crumpet, Shallots & Parsley 9.25

Devilled Lamb Kidneys, Oyster Mushrooms, Toasted Sourdough 10.75

King Prawn & Haddock Fishcake, Mustard Creamed Leeks 10.50

MAIN COURSES

Devon White Chicken, Wild Mushrooms, Pomme Purée & Truffle Jus 23.00

14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.25

Pan-fried Seabass, White Beans, Fennel & Chardonnay Sauce 22.00

Roast Fennel & Buckwheat Salad, Tahini, Pomegranate & Pine Nuts 15.00 ve

Add Crispy Duck or Goats' Cheese 4.00

28 Day Dry-aged Aubrey Allen Rib Eye Steak, Triple-cooked Chips & Watercress 35.00

Add Béarnaise or Peppercorn Sauce 3.00 | Café de Paris Butter 3.00

SUNDAY ROASTS

Served with Roast Potatoes, Seasonal Vegetables, Roasted Roots, Yorkshire Pudding & Jugs of Gravy

Aubrey Allen's Dry-aged Sirloin of Beef 23.50

Jimmy Butler's Free-range Pork & Crackling 21.50

Vegetarian Wellington - Artichoke Heart, Spinach, Emmental & Pine Nuts 19.50 v

Roast Of The Day - Available On The Board

SIDES

To Share - Cauliflower Cheese 6.25 v

Free-range Pork & Sage Stuffing 5.00

Roast Squash, Sage & Hazelnuts 5.00 ve

Maple-glazed Chantenay Carrots 5.00 ve

Sautéed Brussels Sprouts, Confit Shallots,

Maple-cured Ham 5.00

DESSERTS & ARTISAN CHEESE

Bramley Apple & Blackberry Crumble, Custard 8.00 v

Dark Chocolate Fondant, Whipped Mascarpone & Coffee Sauce 9.25 v

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 8.75 ve

Mini Cheesecake & Choice of Tea or Coffee 7.00

Jude's Ice Cream & Sorbet 7.00 v

(Choose Three: Madagascan Vanilla, Strawberry, Caramel Cookie Dough or Chocolate Ice Cream, Raspberry or Lemon Sorbet)

Artisan Cheeses: Served ripe & ready with Chutney, Apple & Peter's Yard Crackers

Choose from: Somerset Camembert v, Blanche Goats' v, Rollright, Rutland Red v, Cropwell Bishop Stilton v

All Five 15.00 | Any Three 9.50 | Smidgen 4.75

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