

SET LUNCH MENU

MONDAY - THURSDAY

TWO COURSES 22.00 | THREE COURSES 26.00

STARTERS

Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad

Mushroom Soup, Crispy Onions & Chives, Ciabatta *Ve*

Brown Sugar & Apple-cured Trout, Apple Purée, Celery

MAINS

Steak Frites - Aubrey Allen's 5oz Flat Iron, Watercress & Fries

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

Roast Fennel & Buckwheat Salad, Tahini, Pomegranate & Pine Nuts *Ve*

Add Crispy Duck or Goats' Cheese 4.00

Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce

DESSERTS

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce *v*

Custard Tart, Clotted Cream *v*

Three Cheese Plate, Chutney, Apple & Peter's Yard Crackers

*Choose from: Camembert Tremblaye, Windrush Goats' *v*, Brillat Savarin Truffle, Keen's Cheddar, Gorgonzola Gran Riserva Mario Costa*

SIDES

Winter Greens, Garlic Butter 5.00 *v*

Triple-cooked Chips 5.00 *Ve* | *Add Truffle & Parmesan 1.00*

Green Salad, Soft Herbs, Toasted Seeds, Chardonnay Vinaigrette 5.00 *Ve*

Buttered New Potatoes 5.00 *v*

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 10% service is added to parties of six or more, all tips go to the team.

LUNCH AT THE THATCH

APERITIFS

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

DELI PLATES

Hoisin Duck Spring Rolls 7.50
Marinated Olives, Feta & Garlic 4.75 V
Golden Beetroot Houmous, Pomegranate,
Crispy Chickpeas & Flatbread 6.75 Ve
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

Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00
Potted Ham Hock, English Mustard Butter, Cornichons 9.25
Mushroom Soup, Crispy Onions & Chives, Ciabatta 7.75 Ve
Brown Sugar & Apple-cured Trout, Apple Purée, Celery 9.50
Devilled Lamb Kidneys, Oyster Mushrooms, Toasted Sourdough 10.75
Monkfish Scampi, Lime Aioli, Radish & Coriander 12.75

MAIN COURSES

Salmon & Smoked Haddock Fishcake, Spinach, Chive Butter Sauce 14.25
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, Hispi Cabbage & Chicken Skin Crumb, Pomme Purée, Jus 23.00
14 Hour Braised Beef & Ale Pie, Buttered Mash, Greens, Gravy 18.25
Pan-fried Sea Bream, Butter Beans, Chorizo & Tomato 22.00
Battered Cod Loin & Triple-cooked Chips, Crushed Peas & Tartare Sauce 19.75
Aubrey's Steak Burger, Ogleshead, 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
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
Winter Greens, Garlic Butter 5.00 V
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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DINNER AT THE THATCH

APERITIFS

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

DELI PLATES

Hoisin Duck Spring Rolls 7.50
Marinated Olives, Feta & Garlic 4.75 V
Golden Beetroot Houmous, Pomegranate,
Crispy Chickpeas & Flatbread 6.75 Ve
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

Twice-baked Cheddar & Comté Soufflé, Walnut & Rocket Salad 9.00
Potted Ham Hock, English Mustard Butter, Cornichons 9.25
Mushroom Soup, Crispy Onions & Chives, Ciabatta 7.75 Ve
Brown Sugar & Apple-cured Trout, Apple Purée, Celery 9.50
Devilled Lamb Kidneys, Oyster Mushrooms, Toasted Sourdough 10.75
Monkfish Scampi, Lime Aioli, Radish & Coriander 12.75

MAIN COURSES

Pan-fried Sea Bream, Butter Beans, Chorizo & Tomato 22.00
Devon White Chicken, Hispi Cabbage & Chicken Skin Crumb, Pomme Purée, Jus 23.00
Caramelised Onion Tart, Goats' Cheese, Walnuts & Rocket 14.75 V
Hake Fillet, Curried Cauliflower Purée, Raisins, Capers & Almonds 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
Venison Wellington, Celeriac & Wild Mushrooms, Juniper Jus 32.50
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
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
Winter Greens, Garlic Butter 5.00 V
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

- Pistachio Cream Choux Bun, Dark Chocolate Sauce 7.75 V
Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 8.75 V
Custard Tart, Clotted Cream 8.75 V
Dark Chocolate Fondant, Whipped Mascarpone & Coffee Sauce 9.25 V
Warm Banana Tart, Rum-soaked Raisins & Salted Caramel, Vanilla Ice Cream 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 Custard Tart & Choice of Tea or Coffee 7.00 V

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

CAMEMBERT TREMBLAYE, *La Boissière-École*

Rich and creamy, this Camembert is made by Ferme de la Tremblaye in France, using traditional hand-cutting and stirring methods. Its soft, bloomy rind and creamy centre offer subtle notes of mushrooms with a hint of fruitiness, reflecting its organic heritage.

WINDRUSH GOATS, *Gloucestershire* V

Velvety and fresh, this hand-ladled goats' cheese is produced by Louise Goodman on her farm in Elderfield, using milk from her own French and British Alpine herd. Typically matured for five days, boasting delicate citrus notes.

BRILLAT SAVARIN TRUFFLE, *Bordeaux*

Luxuriously creamy, this triple cream cheese by Pierre Rollet-Gerrard is enriched with double cream for an ice-cream-like texture, and layered with black truffle from the Périgord region of France.

KEEN'S CHEDDAR, *Somerset*

Sweet and strong, nutty and moreish. This raw milk cheddar is handmade by the Keen family at Moorhayes Farm.

GORGONZOLA GRAN RISERVA MARIO COSTA, *Piedmont*

A soft, blue, creamy cheese from a small producer just outside Milan. In our opinion, one of the very best!

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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

Hoisin Duck Spring Rolls 7.50

Marinated Olives, Feta & Garlic 4.75 V

Artisan Breads, Whipped Garlic Butter & Crispy Onions 6.50 V

Ham Hock & Vintage Cheddar Croquettes 7.25

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

STARTERS

Potted Ham Hock, English Mustard Butter, Cornichons 9.25

Mushroom Soup, Crispy Onions & Chives, Ciabatta 7.75 Ve

Devilled Lamb Kidneys, Oyster Mushrooms, Toasted Sourdough 10.75

Monkfish Scampi, Lime Aioli, Radish & Coriander 12.75

MAIN COURSES

Devon White Chicken, Hispi Cabbage & Chicken Skin Crumb, Pomme Purée, Jus 23.00

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

Pan-fried Sea Bream, Butter Beans, Chorizo & Tomato 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

Winter Greens, Garlic Butter 5.00 V

DESSERTS & ARTISAN CHEESE

Bramley Apple 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 V

Warm Banana Tart, Rum-soaked Raisins & Salted Caramel, Vanilla Ice Cream 8.50 Ve

Mini Custard Tart & Choice of Tea or Coffee 7.00 V

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: Camembert Tremblaye, Windrush Goats' V, Brillat Savarin Truffle, Keen's Cheddar, Gorgonzola Gran Riserva Mario Costa
All Five 15.00 | Any Three 9.50 | Smidgen 4.75

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