



ENJOY SOME OLIVES & BREAD, WITH OLIVE OIL & BALSAMIC DIP,
AS YOUR FOOD IS BEING FRESHLY PREPARED £4.95

STARTERS

SOUP OF THE DAY <i>Homemade soup with bread & butter.</i>	£6.00
CHEF'S SMOKED HADDOCK AND SALMON FISHCAKES <i>Mini hand made fishcakes with lemon & dill mayonnaise.</i>	£7.00
TRADITIONAL DUCK AND ORANGE PÂTÉ <i>Fine duck pâté with toast & red onion chutney.</i>	£6.50
WHOLE BAKED CAMEMBERT <i>Perfect for sharing, our rich camembert is drizzled with our garlic & rosemary oil, served with onion chutney & a crusty baguette.</i>	£13.00
BATTERED CHICKEN GOUJONS <i>Handmade from a fresh breast of chicken, deep fried & served with BBQ sauce and sweet chilli dip.</i>	£7.00
HONEY GLAZED PINE NUT SALAD <i>Round of soft, creamy goats cheese with toasted pine nuts, cucumber, tomato & house dressing.</i>	£7.00/£12.00

MAINS

ROAST OF THE DAY <i>A generous helping of the finest, locally sourced meat, stuffing, roast potatoes, seasonal vegetables & our rich, homemade gravy.</i>	£13.00
BRITISH FISH AND CHIPS <i>Large fillet of fresh fish encased in our homemade beer batter with tartare sauce, mushy peas & chunky chips.</i>	£13.00
COTTAGE PIE <i>A traditional English pie made with lean minced beef steak topped with mashed potatoes, then baked golden brown with cheddar cheese.</i>	£12.75
CHEFS LASAGNE <i>Layers of homemade minced beef ragu, rich bechamel, and sheet pasta glazed with mature cheddar. Served with garlic bread.</i>	£12.75
PIE OF THE DAY <i>A slice of delicious, homemade, meat filled pie in a buttery shortcrust pastry served with seasonal vegetables & a choice of chips or mashed potatoes.</i>	£13.50
HUNTERS CHICKEN <i>Succulent chicken breast with crispy bacon and smokey BBQ sauce, grilled with mature cheddar cheese. Served with chunky chips.</i>	£14.50
HONEY GLAZED HAM & EGGS <i>A lean cut of the finest honey roasted ham, served cold, with fried eggs and new potatoes or chips.</i>	£12.50
SLOW COOKED MALAYSIAN BEEF CURRY <i>Melt in your mouth tender beef in a homemade coconut milk, lemongrass & chilli curry, served with rice, naan bread & homemade raita.</i>	£13.00
CHICKEN & BACON SALAD <i>Breast of chicken & crispy bacon cooked to order with tomatoes, cucumber, red onions & croutons with a white garlic & parmesan dressing.</i>	£12.00

VEGETARIAN DISHES

VEGAN COCONUT & CHICKPEA CURRY <i>A spicy blend of whole chickpeas, chillies, red peppers & tomatoes served with basmati rice.</i>	£12.50
VEGETABLE LASAGNE <i>Layers of roasted Mediterranean vegetables in a rich tomato sauce, bechamel & pasta finished with glazed cheddar cheese.</i>	£12.00
HOMEMADE SAVOURY TART <i>Baked to order and served with chunky chips or new potatoes. This tasty puff pastry tart has the following options:</i>	
Stilton, apple & caramelised onion	
or	
Goats cheese & red onion	
£13.00	

GRILL

THE THATCH BURGER <i>Chefs handmade 100% British beef burger, with relish and mixed leaves served on a brioche bun with chunky chips.</i>	£12.50
<i>add cheese OR bacon for £1.00 each</i>	
TAVERN TOWER BURGER <i>Chefs handmade 100% British beef burger stacked with cheese, bacon, beer battered onion rings, gherkins and relish served with chips.</i>	£14.50
THE TAVERN MIXED GRILL <i>A hearty plate of choice cuts of meat, consisting of rump steak, gammon steak, lamb & pork chop, black pudding and sausage, served with a large field mushroom, grilled tomato, homemade onion rings and chunky chips.</i>	£21.00
100Z GAMMON STEAK <i>Pan fried gammon steak with pineapple & fried eggs, chunky chips</i>	£13.95
80Z SIRLOIN STEAK & CHIPS <i>Matured for no less than 28 days, our sirloin is grilled to your liking, served with beer battered onion rings, grilled tomato, mushroom and chunky chips</i>	£19.00

DESSERTS

ALL OUR DESSERTS ARE HOMEMADE AT THE THATCH

STICKY TOFFEE PUDDING <i>Individual sticky sponge pudding, served warm with Madagascan vanilla ice cream, custard or fresh cream.</i>	£6.50
APPLE CRUMBLE <i>Spiced apple stew with a buttery, toasted crumble topping, served with warm custard.</i>	£6.50
STICKY APRICOT BREAD & BUTTER PUDDING <i>Buttered brioche layered with sticky apricot jam, served with vanilla ice cream or custard.</i>	£6.25
RETRO ICE CREAM SUNDAE	
Choose between:	
Fresh strawberry & shortbread	£5.50
Chocolate brownie	£6.00
Vanilla, fudge & toffee sauce	£6.50
CHEESE & PORT <i>Stilton, Red Leicester & Brie served with crackers, grapes, onion chutney.</i>	£8.00 for one / £12.00 for two

SIDES

BOWL OF CHIPS	3.00
CHEESY CHIPS	3.75
BEER BATTERED ONION RINGS	3.00
GARLIC BREAD	3.00
CHEESY GARLIC BREAD	3.50
MIXED SIDE SALAD	3.00
BREAD & BUTTER	1.50
SEASONAL VEGETABLES	3.50

Childrens portions of most dishes are available for £8.50

Gluten free options available. Please inform your waiter or waitress of any intolerance, allergy or gluten free requirements and we will do our best to suit your needs.

All our food is cooked in the Thatch kitchen by our chefs using locally sourced ingredients. We have a team of five qualified chefs who work together to produce our wonderful menu.