

The Old Thatch Tavern

STARTERS

SOUP OF THE DAY Homemade, vegetarian soup with bread & butter £5.75

SMOKED HADDOCK AND SALMON FISHCAKES Mini fishcakes, lemon & dill mayonnaise, and mixed leaves. £6.75

TRADITIONAL DUCK AND ORANGE PÂTÉ Fine duck pâté with toast, red onion chutney & salad. £6.50

BATTERED CHICKEN GOUJONS Fresh breast of chicken goujons, deep fried & served with BBQ sauce and sweet chilli dip. £6.95

HONEY GLAZED PINE NUT SALAD Round of soft, creamy goats cheese with toasted pine nuts, cucumber, tomato & house dressing. £6.50

WHOLE BAKED CAMEMBERT Perfect for sharing, our rich camembert is stuffed with garlic & rosemary, served with onion chutney & a crusty baguette. £12.95

MAINS

ROAST OF THE DAY A generous helping of the finest, locally, sourced meat, stuffing, roast potatoes, seasonal vegetables & our rich, homemade gravy. £12.50

BRITISH FISH AND CHIPS Large fillet of fresh fish encased in our homemade beer batter with tartare sauce, mushy peas & a good portion of chips. £12.95

COTTAGE PIE A traditional English pie made with lean minced beef steak topped with mashed potatoes, then baked golden brown with cheddar cheese £12.25

CHEFS LASAGNE Layers minced beef ragu, rich bechamel, and sheet pasta glazed with mature cheddar. Served with mixed salad and garlic bread. £12.25

PIE OF THE DAY A slice of delicious, homemade, meat filled pie in a buttery shortcrust pastry served with seasonal vegetables & a choice of chips or mashed potatoes. £11.50

HUNTERS CHICKEN Succulent chicken breast with crispy bacon and smokey BBQ sauce, grilled with mature cheddar cheese. Choose between seasonal veg or salad with either chips or new potatoes. £14.50

HONEY GLAZED HAM & EGGS A lean cut of the finest honey roasted ham, served cold, with fried eggs, mixed salad & new potatoes or chips. £11.50

SLOW COOKED MALAYSIAN BEEF CURRY Melt in your mouth tender beef with coconut milk, lemongrass & chilli curry, served with rice, naan bread & raita. £12.95

CHICKEN & BACON SALAD Breast of chicken & crispy bacon cooked to order with tomatoes, cucumber, red onions & croutons with a white garlic & parmesan dressing. £11.95

LAMB KOFTA SALAD Grilled, lean lamb koftas with a minted yoghurt dressing, red onions & fresh leaves. £12.95

VEGETARIAN DISHES

VEGAN COCONUT & CHICKPEA CURRY A spicy blend of whole chickpeas, chillies, red peppers & tomatoes served with basmati rice. £11.50

VEGETABLE LASAGNE Layers of roast vegetables in a rich tomato sauce, bechamel and pasta finished with glazed cheddar cheese. £11.00

HOMEMADE SAVOURY TART Baked to order and served a fresh mixed salad and chips or new potatoes. This tasty puff pastry tart has the following options:

Stilton, apple & caramelised onion

Goats cheese & red onion

Sun blushed tomatoes, basil, mozzarella and olive oil

£12.95

HONEY GLAZED GOATS CHEESE AND TOASTED PINE NUT SALAD with house dressing. £11.95

MOZZARELLA, TOMATO AND BASIL SALAD with olive oil. £11.95

GRILL

THE THATCH BURGER 100% British beef burger, with relish and mixed leaves served on a brioche bun with chunky chips £11.50

add cheese 75p

add bacon £1.00

TAVERN TOWER BURGER 100% British beef burger stacked with cheese, bacon, beer battered onion rings, gherkins and relish served with chips £13.95

MINCED LAMB & CORIANDER BURGER with a minted garlic raita and chunky chips £13.95

10oz GAMMON STEAK Glazed, pan-fried gammon steak & pineapple with fried eggs, salad garnish & chips £13.95

8oz SIRLOIN STEAK & CHIPS Matured for no less than 28 days, our sirloin is grilled to your liking, served with beer battered onion rings, tomato, mushroom and chunky chips £16.95

THE TAVERN MIXED GRILL A hearty plate of delicious choice cuts of meat, consisting of rump steak, gammon steak, lamb & pork chop, black pudding and sausage served with a baked mushroom & tomato, homemade onion rings and chips £18.95

DESSERTS

STICKY TOFFEE PUDDING Individual sticky pudding, served warm with madagascan vanilla ice cream, custard or fresh cream. £6.50

APPLE CRUMBLE Spiced apple stew with custard and a warm, buttery toasted crumble topping. £6.50

STICKY APRICOT BREAD & BUTTER PUDDING Layers of buttered brioche layered with sticky apricot jam, served with vanilla ice cream or warm custard. £6.00

RETRO ICE CREAM SUNDAE

Choose between:

Fresh strawberry & shortbread £5.50

Chocolate brownie £5.75

Vanilla, fudge & toffee sauce £6.00

CHEESE & PORT Stilton, Red Leicester & Brie served with crackers, grapes, homemade onion chutney.

SIDES

BOWL OF CHIPS £2.75

CHEESY CHIPS £3.75

BEER BATTERED ONION RINGS £2.95

GARLIC BREAD £2.70

CHEESY GARLIC BREAD £3.50

MIXED SIDE SALAD £2.95

BREAD & BUTTER £1.50

SEASONAL VEGETABLES £3.50

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 5 qualified chefs who work together to produce our wonderful menu, if you have any special dietary requirements there are two chefs working at any one time and they will do their best to adapt or change any dish where possible, to suit your needs.

