

Example Sunday Menu

*Two Courses £23.50
Three Courses £27.50*

For the table to share whitebait with tartar sauce 4.95/ olives 3.50

Cream of mushroom soup

Pork & duck rillettes with red onion jam, crackling & toast

Crispy parma ham caesar salad

Torched crottin de chevre, spiced walnut, chicory, pear & parsley salad

Cornish crab, chilli, shallot, garlic & chervil linguine

½ pint shell on greenland prawns with marie rose sauce and lemon

Wild mushroom risotto with white truffle oil

Scottish smoked salmon, fennel & cucumber pickle, caper berries brown bread and butter

Today's roasts all served with roast potatoes, vegetables, Yorkshire pudding & gravy

16oz slow roasted shoulder of lamb*

Lemon and thyme poussin

Vegetarian Nut roast

Pan fried supreme of salmon with braised puy lentils, wilted spinach & tomato fondue

Caramelised goats cheese, heritage tomato, red onion & pesto puff pastry tart with artichoke and sun blushed tomato salad

The thatched tavern 7oz cheese burger summer slaw & fries

Fillet of stone bass with a chickpea, chorizo & vegetable cassoulet

Sides

Cauliflower cheese 3.50 Mixed Salad 3.50

A choice of delicious homemade desserts

All prices include VAT at the current rate. Please note that a discretionary 10% service charge will be added to tables of 6 or more

(**Please inform a member of staff if you are blocking another car in. Thank you**)

If you have an allergy to any food products, please inform us before ordering.