



The Thatched Tavern Restaurant Menu.

To Start

Pea & Ham Soup 6.50
Warm Roll, Pea & Ham Fritter

Soft Duck Scotch Egg 6.95
Creamed peas, Lettuce, Smoked Bacon, Parsley

Cornish Crab Linguini 8.50
Chilli, Shallot, Garlic, Ginger & Coriander
Main Course 14.95

Grilled Halloumi Salad 8.25 (v)
*Heritage Tomato, Spring Onion, Sourdough Croutons,
Tarragon & Cider Vinaigrette*
Main Course 14.95

Chicken, Leek, Foie Gras, Jersey Royal Potato Terrine 8.95
Truffle Mayonnaise, Toasted Brioche

Cauliflower & Sumac Salad (v) 7.50
Cumin, Red Peppers, Chilli, Walnuts & Garden Herbs
Main Course 12.95

Scottish Smoked Salmon 9.50
*Beetroot & Lime Relish, Potato Pancake, Lemon Balm,
Watercress*

From our Grill

Surrey Farm 28 Day aged 9oz Rump Steak 18.95

8oz Bavette Steak (served medium rare) 14.95

Surrey Farm 28 day aged 8oz Ribeye 25.95

**All come with our Triple Cooked Chips & Peppercorn
Sauce, Mushroom, Tomato**

The Thatched Tavern 7oz* Cheese Burger 13.95
*Chipotle Mayonnaise, Onion Jam, Pickles, Brioche
Bun, Fries & Slaw*

Sides

Triple Cooked Chips or French Fries 3.50

Buttered Spinach 4.50

French Beans 3.50

Mixed Salad 4.50

Junior options

Smaller portions are available of most dishes
please speak to staff. Also:

Sausage, Mash & Peas

Tomato or Cheese Linguini

Mini Thatched Beef Burger

Main Course

Beer Battered Cod with Triple Cooked Chips 13.95
Minted Crushed Peas & Tartare Sauce

Roast Free-Range Corn-Fed Chicken Breast 16.95
*Chicken Lollipop, Leek & Potato Dauphinoise, Runner
Beans, Tarragon Jus*

Butternut Squash, Pine Nut, Ricotta, Wellington 13.95 (v)
*Roast Red Onion, Mustard & Tomato, Heritage Tomato
Salad*

Seared Calves Liver 16.95
Bubble 'n' Squeak, Grilled Smoked Bacon, Confit Onion Jus

16oz* Braised Shoulder of Lamb 17.95
Mashed Potato, Green Beans & Red Wine Jus

Grilled Salmon Supreme 17.95
Braised Puy Lentils, Wilted Spinach, Tomato Fondue

Wild Boar & Apple Sausages 14.95
*Mashed Potato, Apple Puree, Duo of Onion, Crackling,
Gravy*

Salmon, Cod & Smoked Haddock Fishcake 13.95
Wilted Spinach, Smoked Salmon White Wine Cream