

For the Table

Warm Artisan Bread, Sun Dried Tomato Butter 1.85pp
House Marinated Olives 4.50
Crispy Salt & Pepper Squid, Lemon Mayonnaise 8.75
Breaded Whitebait, Tartar Sauce 7.95
Pesto & Pine Nut Topped Hummus, Pitta Bread & Crudités 6.95
Cocktail Sausages, Honey & Mustard Dip 6.95

To Start

Dressed Hand Picked Crab on Crumpet 10.95 <i>Frisse, Pickled Cucumber, Apple Crisp</i>	Roasted Squash Potato Gnocchi (ve) 8.25 <i>Spinach, Crispy Onions & Leeks</i>
Whipped Chicken Liver Parfait 8.95 <i>Paprika Emulsion, Onion Chutney, Brioche</i>	Orange Glazed Torched Mackerel Fillet 9.25 <i>Heritage Beetroot, Pickled Shallot, Celeriac Remoulade</i>
Ham Hock Rarebit 9.25 <i>Pulled Ham Hock, Rarebit Mac'n'Cheese, Parmesan Crisp</i>	Whipped Burrata & Courgette Carpaccio 8.25 <i>Mixed Seeds, Croutons, Tarragon Oil</i>

Pub Classics

Seared Calves Liver 19.95
*Colcannon Mashed Potato, Crispy Bacon, Braised Shallot,
Red Wine Jus*

Beer Battered Haddock & Triple Cooked Chips 18.95
Minted Crushed Peas & Tartar Sauce

Thatched Tavern 7oz* Burger 17.95
*Iceberg, Tomato, Seeded Sourdough Bun, Burger Sauce
Cave Aged Cheddar, Fries*
Add Bacon 1.75

Chicken & Leek Pie 18.95
*Creamed Mashed Potato, Mixed Greens
(20 minutes waiting time)*

A la Carte

28 Day Dry Aged Scottish 10oz Sirloin Steak 31.95
*Triple Cooked Chips, Portobello Mushroom & Slow Roasted
Plum Tomato*
Choice of Peppercorn, Blue Cheese or Red Wine Sauce +2.50

Pressed Pork Belly 19.95
*Black Pudding Bon Bon, Grilled Tenderstem Broccoli, Carrot
Puree, Apple Sauce, Puffed Pork Skin*

Roasted Cod Loin 21.95
*Crushed New Herb Potatoes, Autumn Greens,
Lobster Bisque*

Vegetable & Sage Crumble Pie (ve) 18.95
Root Vegetables & Mixed Bean Cassoulet, Garden Herb Crust

Sides

Sage & Onion Seasoned Chips 5.50
French Fries 4.75
Beer Battered Onion Rings 4.75
Chilli & Garlic Sauteed Tenderstem Broccoli 5.50
Miso Roasted Hispi Cabbage 5.25
Mixed Salad 5.25

If you have any allergies, please inform us before ordering