

DINNER MENU

FOR THE TABLE



BREAD FOR THE TABLE – WHIPPED SEA SALT BUTTER 1.95PP
HOUSE MARINATED OLIVES 4.95
CRISPY SALT & PEPPER SQUID – HARISSA MAYONNAISE 8.95
BREADED WHITEBAIT – TARTARE SAUCE 8.50
MEZE – HUMMUS, BREAD STICKS, OLIVES, SUNBLUSED TOMATO, ARTICHOKE 9.50
COCKTAIL SAUSAGES – HONEY MUSTARD DIP 7.50
CRACKLING STICKS – APPLE SAUCE 4.95

STARTERS

CRISPY SHREDDED BEEF – TERIYAKI SAUCE, ORIENTAL SALAD 8.95/17.95
HAY SMOKED CHICKEN CAESAR SALAD – PARMESAN, CROUTONS, ANCHOVIES, ROMAINE 9.25/18.50
PROVENÇAL PUFF PASTRY TART – ROCKET, SHERRY VINEGAR DRESSING (VE) 8.75
FLAKED CRAB & DILL CAKE – LEMON CRÈME FRAICHE, RADISH & PICKLED FENNEL 10.50
WHIPPED CHICKEN LIVER PARFAIT – CARAMELISED ONION JAM, ARTISAN TOAST 9.25
HOME SMOKED SALMON MOUSSE – ASPARAGUS, PEA & MINT SALAD, CROSTINI 9.50

MAINS

MISO GRILLED AUBERGINE – BABA GHANOUSH, CONFIT SUNDRIED TOMATOES & POTATO (VE) 18.95
PAN-FRIED SALMON FILLET – DILL JERSEY ROYALS, SAMPHIRE, GARDEN PEAS, GREMOLATA 21.95
ROAST CHICKEN SUPREME – HARISSA CRUSHED POTATOES, BUTTERED KALE, FOREST MUSHROOM & BRANDY SAUCE 19.50
PANCETTA WRAPPED PORK FILLET – BLACK PUDDING BON BON, CRACKLING, RAINBOW CHARD, CARAMELISED APPLE GEL, MADEIRA JUS 20.50
28 DAY DRY AGED 100Z SIRLOIN STEAK – TRIPLE COOKED CHIPS, WATERCRESS SALAD 32.95
ADD SAUCE 2.50 – PEPPERCORN, BLUE CHEESE or RED WINE
THE THATCHED TAVERN BEEF BURGER – BUN, ICEBERG, TOMATO, PICKLES, BURGER SAUCE, MATURE CHEDDAR, FRIES 18.50 **ADD BACON 1.75**
BEER BATTERED FISH & TRIPLE COOKED CHIPS – MINTED CRUSHED PEAS, LEMON WEDGE 18.95
ADD TARTARE SAUCE 1.00
SEARED CALVES LIVER – CRISPY BACON, MASHED POTATO, BRAISED SHALLOT, RED WINE JUS 21.50
LAMB SHOULDER SHEPHERDS PIE – TENDERSTEM BROCCOLI, JUG OF JUS 19.95

SIDES

ROSEMARY SALTED TRIPLE COOKED CHIPS 5.50
FRENCH FRIES 4.75, MIXED SALAD 5.25
BEER BATTERED ONION RINGS 4.75
TENDERSTEM BROCCOLI – CHILLI OIL & TOASTED HAZELNUTS 5.95
HERITAGE CARROTS – CUMIN BUTTER 5.50

IF YOU HAVE AN ALLERGY TO ANY FOOD PRODUCTS, PLEASE MAKE US AWARE BEFORE ORDERING