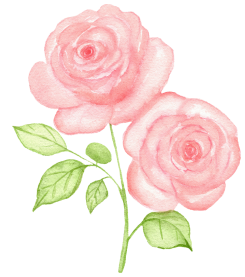


LUNCH MENU

FOR THE TABLE



BREAD FOR THE TABLE – WHIPPED GARDEN HERB BUTTER 2.00PP
HOUSE MARINATED OLIVES & HUMMUS – FLATBREAD 8.25
CRISPY SALT & PEPPER SQUID – GARLIC MAYONNAISE 8.95
BREADED WHITEBAIT – TARTAR SAUCE 8.50
COCKTAIL SAUSAGES – CARAMELISED APPLE SAUCE 8.25
BLISTERED PADRON PEPPERS – EXTRA VIRGIN OLIVE OIL, SEA SALT 7.95

STARTERS

TREACLE CURED SALMON – TORCHED GRAPEFRUIT, RADICCHIO, CHILLI-INFUSED HONEY DRESSING 10.50
PULLED LAMB SHOULDER CROQUETTES – PETIT POIS & SPRING ONION SALAD, SALSA VERDE 9.50
WHIPPED CHICKEN LIVER PARFAIT – GRAPE CHUTNEY, TOASTED BLOOMER 9.25
CORIANDER TEMPURA TIGER PRAWNS – TOMATO & CHILLI JAM, ASIAN SLAW 10.25
HERITAGE BEETROOT CARPACCIO – RYE CRUMB, HORSERADISH CREAM CHEESE, WATERCRESS, TOASTED SEEDS, AGED BALSAMIC DRESSING (V/VE) 8.50

SALADS & SANDWICHES

CLUB SANDWICH – CHICKEN BREAST, BACON, LETTUCE, EGG MAYONNAISE, TOMATO, FRIES 16.95
STEAK CIABATTA – SIRLOIN STEAK SERVED PINK, MUSTARD MAYONNAISE, ROCKET, FRIES 17.95
CUMBERLAND SAUSAGE CIABATTA – CARAMELISED ONIONS, FRIES 13.50
BEER BATTERED FISH GOUJONS CIABATTA – TARTAR SAUCE, FRIES 14.50
HOUSE CAESAR SALAD – CROUTONS, ANCHOVIES, BABY GEM, PARMESAN, CAESAR DRESSING 16.95
ALSO AVAILABLE WITH: FLAKED CAJUN SCOTTISH SALMON 22.50 OR CHICKEN BREAST 19.95
BURRATA SALAD – COMPRESSED WATERMELON, FRISÉE, CHERRY TOMATOES, CRISPY ONIONS, BASIL OIL 8.95/18.50

LARGER PLATES

GARDEN PEA, COURGETTE & SAMPHIRE RISOTTO – CRISPY KALE & SMOKED FETA (V/VE) 18.95
GRILLED SEA BREAM FILLET – CHIVE GNOCCHI, SPINACH, OLIVE TAPENADE, SUN-DRIED TOMATO BUTTER 21.95
ROASTED CHICKEN SUPREME – CELERIAC FONDANTS, TENDERSTEM BROCCOLI, PARMA HAM CRISP, CHICKEN JUS 19.95
28 DAY DRY AGED 6oz FILLET STEAK OR 10oz SIRLOIN – THYME SEASONED CHIPS, WATERCRESS & HERB SALAD 33.95
ADD SAUCE: PEPPERCORN, BLUE CHEESE or RED WINE 2.75
THE THATCHED TAVERN BEEF BURGER – SEEDED BUN, BABY GEM, TOMATO & CHILLI JAM, PICKLES, BURGER SAUCE, MATURE CHEDDAR, FRIES 18.95 ADD BACON 1.75 ADD CARAMELISED ONIONS 1.00
BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS – MINTED CRUSHED PEAS, LEMON WEDGE 18.95
ADD TARTAR SAUCE 1.00
TEXAS STYLE BUTTERMILK CHICKEN BURGER – SEEDED BUN, RED CABBAGE SLAW, BABY GEM, SRIRACHA MAYONNAISE, FRIES 18.95
SEARED CALVES' LIVER – CRISPY BACON, CREAMY MASHED POTATO, CARAMELISED ONION & RED WINE JUS 21.95

SIDES

TRIPLE COOKED CHIPS – THYME & SEA SALT 5.25
FRENCH FRIES 4.80, MIXED SALAD 5.50
BEER BATTERED ONION RINGS 4.80
CURLY KALE – CHILLI & GARLIC 5.50
ROASTED MEDITERRANEAN VEGETABLES 5.95

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