

LUNCH MENU

FOR THE TABLE



BREAD FOR THE TABLE – WHIPPED SAGE BUTTER 2.00PP
HOUSE MARINATED OLIVES & HUMMUS – PITTA BREAD 8.95
CRISPY SALT & PEPPER SQUID – GARLIC MAYONNAISE 8.95
BREADED WHITEBAIT – TARTAR SAUCE 8.75
COCKTAIL SAUSAGES – TOMATO & CHILLI JAM 8.50
BLISTERED PADRON PEPPERS – EXTRA VIRGIN OLIVE OIL, SEA SALT 7.95

STARTERS

TERIYAKI CURED SALMON – PICKLED SHIMEJI MUSHROOMS, SEAWEED EMULSION, TOASTED SESAME SEEDS 10.75
ROASTED BUTTERNUT & SAGE SOUP – WARM ARTISAN BREAD (VE) 7.50
ROSARY GOAT'S CHEESE ROULADE – ROASTED WALNUTS, BEETROOT KETCHUP, CHICORY, BASIL OIL 8.95
DILL CRAB CROQUETTES – CITRUS MAYONNAISE, FENNEL SALAD, ROASTED LEMON OIL 9.95
WHIPPED DUCK LIVER, PORK & BRANDY PATE – ORCHARD CHUTNEY, TOASTED FOCACCIA 9.25
WINDSOR GREAT PARK VENISON COTTAGE PIE – RICH PORT JUS 10.50

SANDWICHES

CLUB SANDWICH – CHICKEN BREAST, BACON, LETTUCE, EGG MAYONNAISE, TOMATO, FRIES 17.50
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

MAINS

ROASTED CHICKEN SUPREME – PARMESAN & HERB POTATO ROSTI, BRAISED RED CABBAGE, WILD MUSHROOM SAUCE 20.95
PAN FRIED SEA BREAM FILLET – BUBBLE & SQUEAK CRUSHED POTATOES, BUTTERED KALE, CHIVE & ROE BEURRE BLANC 22.50
THATCHED TAVERN CHICKEN & LEEK PIE – CREAMY MASHED POTATO, HERITAGE CARROTS, JUG OF GRAVY 19.50
CELERIAC & SPINACH RISOTTO – PICKLED APPLE, CRISPY ONIONS, SMOKED FETA CHEESE (VE with no Feta) 19.50
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 1.95 ADD CARAMELISED ONIONS 1.00
BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS – MINTED CRUSHED PEAS, LEMON WEDGE 18.95
ADD TARTAR SAUCE 1.00
SEARED CALVES' LIVER – CRISPY BACON, CREAMY MASHED POTATO, CARAMELISED ONION & RED WINE JUS 21.95

SIDES

TRIPLE COOKED CHIPS – THYME & SEA SALT 5.50
FRENCH FRIES 4.80, MIXED SALAD 5.50
BEER BATTERED ONION RINGS 4.95
CURLY KALE – CHILLI & GARLIC 5.50
ROASTED HERITAGE CARROTS – HONEY & CUMIN 5.95

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

