



The Thatched Tavern Menu

Please see the Blackboard for Today's Specials

Starters & Small Appetites

- Olive Antipasti Mix, Warm Breads, Olive Oil & Balsamic £6
Gourmet 'Forest Fungi' Mushroom Risotto, Spinach, Parmesan £6.50
Chicken Liver & Mushroom Pate, Spiced Red Onion Marmalade, Granary Toast £6.50
Chilli & Garlic King Prawns, Spring Onion Coriander, Warm Breads £7.50
Crispy Pork Tenderloin, Black Pudding, Fried Duck Egg, Pickled Beetroot £7

Main Courses

- Spinach & Ricotta Ravioli, Putanesca Sauce, Balsamic, Rocket, Parmesan £12
Fresh Beer Battered Fish, Crushed Minted Peas, Rustic Chips, Tartare Sauce £12
Honey Glazed West Country Ham, Free Range Eggs, Rustic Chips & Homemade Chutney £11
Free Range Chicken Supreme, Garlic Crushed Potatoes, Shiitake & Coriander Cream Sauce £15
West Country Sausages, Bubble & Squeak, Garden Peas, Red Onion Gravy £13
Ale Braised Steak with a Suet Pastry Crust, Potatoes & Today's Vegetables £12
8oz West Country Ribeye Steak, Field Mushroom, Plum Tomato, Rustic Chips, Rocket £18

- Homemade Beef Burger or Chicken Breast Burger, Bacon, Rustic Chips, Coleslaw £12
...Choose One Topping...£2
..Brie & Chutney.
..Stilton & Spiced Onion.
..Mexicana & Salsa.
..Cheddar & Barbecue Sauce.

Sides

- | | | |
|--------------------------|---------------------------|--------------------------|
| Today's Vegetables £2.50 | Garlic Focaccia £2.50 | Mixed Leaf Salad £2.50 |
| Rustic Chips £3 | Skinny Fries £3 | Sweet Potato Fries £3.50 |
| Cheesy Chips £3.50 | Cheesy Garlic Focaccia £3 | Onion Rings £2.50 |
| Peppercorn Sauce £2.50 | Blue Cheese Sauce £2.50 | Shiitake Cream sauce £3 |

Desserts

- Apple, Pear, & Pecan Pudding, Clotted Cream or Custard £6.50
Chocolate & Salted Caramel Brownie, Vanilla Ice Cream £6.50
Treacle Tart, Honeycomb Ice Cream £6.50
Lemon Meringue Mess £6.50
West Country Cheese Board £8.50 Forest
Fruit Pudding with Clotted Cream £6.50

Children's Meals or Small Appetites

- Pork Chipolatas, Mash & Beans £5.50
Honey Glazed Ham, Egg, Chips £5.50
Fresh Battered Fish, Rustic Chips, Garden Peas £6
Macaroni & Cheese £5.50
Chicken Breast, New Potatoes, Today's Vegetables, Onion Gravy £8
Ale Braised Steak, Suet Crust, Potatoes & Vegetables £7.50
4oz Steak, Rustic Chips, Tomato, Mushroom, Garden Peas £9
4oz Beef Burger with Fries £7

Sandwiches, Rolls & Jacket Potatoes

See Daily Specials Board

Allergy Notice

Please advise us of any special dietary needs and we will do our best to accommodate you
Your Patience is appreciated at times when we are very busy

Rosé Wines

1. Ancora Pinot Grigio Rose - Italy

Dry, fresh & fruity with delicate aromas of red berries & a palate of lush summer fruits.

£5.50 | £6.50 | £18.50

2. Big Top White Zinfandel - California

Delicious tasting Zinfandel packed with seriously lush pineapple & strawberry flavours.

£5.60 | £6.75 | £19.50

3. La Vielle Tour Provence Rose - France

Delicate with perfumed fruit aromas, elegant and fresh yet soft and pleasantly fruity.

£24.00

Sparkling Wine & Champagne

4. Prosecco, Lunetta Spumante Sparkling Wine - Italy

Aromas of apple & peach. Refreshing & harmonious with crisp fruit flavours & a clean finish.

£25.00

5. Arrogant Frog Sparkling Rose - France

Salmon pink colour with fine bubbles. Aromas of small red berries, gooseberry & raspberry with a soft & fruity palate.

£28.00

6. Joseph Perrier Cuvee Royale Champagne - France

Stylish & elegant, aromas of citrus fruit peel, reinette apples & vineyard peaches, followed by hints of vanilla & cinnamon. Soft persistent bubbles.

£50.00

White Wines

7. Colombard Chardonnay Yvon Mau Cotes de Gascogne - France

Intense and generous bouquet of rich pear honey & apple blossom with undertones of citrus fruits. Good acidity with melons & floral notes. A long aromatic clean finish.

£4.25 | £5.50 | £16.50

8. Paarl Heights Chenin Blanc South Africa

Fresh & crisp, with classic baked apple & zippy citrus aromas. Soft & delicate apple fruit on the palate well balanced by crisp acidity.

£4.25 | £5.50 | £16.50

9. Mirabello Pinot Grigio - Italy

Gentle floral & citrus aromas. Fresh, crisp & delicate on the palate with lightly honeyed fruit balanced by lemony acidity.

£4.50 | £5.95 | £17.50

10. Sauvignon Blanc, Sierra Grande Chile

Bristling with bright, crisp citrus notes packed into rich & racy palate that finishes long, textural & fresh.

The Thatched Tavern Wine List

White Wines *Cont...*

11. Picpoul De Pinet Duc De Morny France

Slightly perfumed, ripe melon aromas. Incredibly vibrant, fresh & elegant. Hints of a salty edge with underlying minerality.

£26.00

12. Chablis Hamelin - France

Soft, fresh aromas of hawthorn blossom. A well rounded, fresh & totally unoaked Chardonnay with some mineral notes. Good length with a powerful finish.

£28.00

13. Cliffe Edge Sauvignon Blanc New Zealand

Tropical fruit, green pepper & freshly picked peas leads to a crisp, mineral edge on the finish.

£26.00

Red Wines

14. Bodegas Borsao Garnacha - Spain

A blended wine with mostly Garnacha grape. Easy drinking with juicy bramble, cherry & fresh redcurrant flavours. Smooth tannins with hints of liquorice & black pepper.

£3.95 | £4.95 | £15.50

15. Stoney Vale Shiraz Cabernet Sauvignon - Australia

Soft brambly aromas with black cherry, spice & oak undertones. Rich fruit with a firm finish of spicy tannins & raspberries.

£4.75 | £5.95 | £16.50

16. Wildwood Merlot - California

Rich aromas of blueberry, vanilla & toasted oak. Smooth

& velvety on the palate with intense currant & mixed berry flavours leads into a fruit filled finish.

£4.95 | £6.20 | £18.00

17. Nieto Malbec - Argentina

A deeply-coloured, powerful red with great concentration of berry fruit. Complex flavours of plums, figs & dried fruit with a smokey vanilla character. Juicy fruit & great balance on the finish.

£5.95 | £6.95 | £20.00

18. El Coto Rioja Crianza - Spain

Well balanced Tempranillo with vanilla & oak hints. Soft with fantastic fruit concentration, combining the subtle strawberry aromas & vanilla bouquet of the American oak.

£24.00

19. Cotes Du Rhone - France

Aged in oak, full aromas together with flavours of small stoned fruits, kirsch, blackcurrants & a hint of liquorice.

£25.00