



(ve) - vegan (v) - vegetarian (vea) - vegan available (gf) - gluten free (gfa) - gluten free available (n) - nuts

STARTERS

POSH PRAWN COCKTAIL (gfa) Marinated garlic, lemon & smoked paprika king prawns. Tomatoes, avocado, cos lettuce & toast.	10.5	SOUP OF THE DAY (v,vea) Please ask your server. Served with a half grilled cheese garlic ciabatta.	10
TEMPURA PORK BELLY BITES (gf) Tempura pork belly bites with pickled sesame vegetables & sweet chilli sauce.	9.5	VEGETABLE TEMPURA (ve,gf) Tempura battered vegetables served with a sweet chilli sauce.	9
SALT & PEPPER SQUID (gf) Isle of Wight black garlic aioli with rocket & pea shoot salad.	9.5	BREAD BOARD (v) Served with salted butter, extra virgin olive oil & balsamic. (add olives +4.5)	7.5

MAINS

(not available 3-5pm)

CHARGRILLED HERB & GARLIC CHICKEN BREAST (gf) Chicken breast, chorizo sautéed potatoes, broccoli, wild mushroom & wholegrain mustard truffle cream.			21.5
DAY BOAT FISH OF THE DAY (gf) Pesto cream potatoes, chargrilled fennel, samphire with cherry tomatoes & sun-blushed tomato sauce finished with basil oil.			24.5
PAN ROASTED DORSET LAMB RUMP (gf) Local lamb, pan roasted served with dauphinoise potatoes, baby spinach, spiced red cabbage & rich red wine jus.			24
10oz 32 DAY AGED DORSET SIRLOIN STEAK (gf) Sirloin steak, dry aged in house and cooked to your liking served with skin on fries, on the vine cherry tomatoes, garlic portabello mushroom & a rocket & parmesan salad dressed with olive oil & balsamic glaze. (add mushroom sauce / peppercorn / béarnaise +3)			29.5

PUB CLASSICS

THE OLD THATCH FISH & CHIPS (gfa) Sustainably sourced cod, hand dipped in real ale & Dorset Sea Salt batter with skin on fries, minted pea puree & chunky dill tartare sauce.			18.5
WILD MUSHROOM PARCEL (v,vea,gfa) A warm puff pastry tart filled with locally foraged wild mushrooms and baby spinach, cooked in a white wine, garlic & tarragon cream sauce. Served with herb buttered carrots, broccoli & topped with rocket, finished with truffle oil.			18.5
THE OLD THATCH PIE OF THE DAY (vea) Delicious hand crimped pie served in a shortcrust pie case served with the creamy mash, herb buttered carrots, broccoli, honey glazed parsnip, finished with root veg crisp.			18.5
THE OLD THATCH BURGER (gfa) Thatch burger, cheese, bacon, burger sauce, baby gem, red onion, tomato & gherkin on a brioche bun. Served with skin on fries, coleslaw & BBQ sauce.			20
PORTABELLO MUSHROOM & HALLOUMI BURGER (v,vea,gfa) Confit portabello mushroom, fire roasted pepper & halloumi burger served with skin on fries, coleslaw & BBQ sauce.			17.5
HAM, EGG & CHIPS (gf) Wholegrain mustard & honey glazed ham, free range fried eggs, skin on fries & Thatch piccalilli.			17
CHEF'S CIABATTA (vea) Chef's ciabatta of the day (ask for daily serving) served with skin on fries.			12

SALADS

CLASSIC THATCH CAESAR SALAD (v,gfa) Ripped cos & baby gem lettuce, croutons, soft boiled free range eggs, aged parmesan cheese, Caesar dressing & white anchovies.	14		
SEASONAL SALAD (ve,gf) Roasted squash, red onion, broccoli, pine nuts, cherry tomatoes, house leaves, beetroot vinaigrette, avocado.	16.5	ADD CHICKEN	3.5
		ADD BACON	3
		ADD HALLOUMI	3

SIDES

SWEET POTATO FRIES (gf)	4
HOUSE SALAD (gf)	4
SEASONAL VEG (gf)	4.5
ONION RINGS	4.5
SKIN ON FRIES (Add truffle oil & parmesan +1.5). (gf)	3.5
GARLIC BREAD (Add cheese +1).	4





MENU



The Old Thatch

PUB, KITCHEN & COUNTRY STORE
Wimborne

CAR PARK

UDDENS PLANTATION

ROUTES TO:
CASTLEMAN'S TRAILWAY

LADY WIMBORNE WALK

UDDENS PLANTATION

CANNON HILL
RINGWOOD

MILK & COFFEE
SHED

COURTYARD

BIKE STORE

LITTLE BEAR BAR

WIMBORNE PIZZA CO &
HATCH AT THE THATCH

BEAR ISLAND
WOODLAND

RESTAURANT

BAR

THE STAPEHILL
STORES & BAKERY

KITCHEN

SMOKERY & BAR

STAPEHILL SESSION
FERNDOWN



WIMBORNE

NP

TERRACE

RESTAURANT

PRIVATE DINING

BAR

LITTLE THATCHER'S
PLAY AREA

FERNDOWN

POST &
HITCHING

MARQUEE

STAPEHILL ABBEY

STAPEHILL