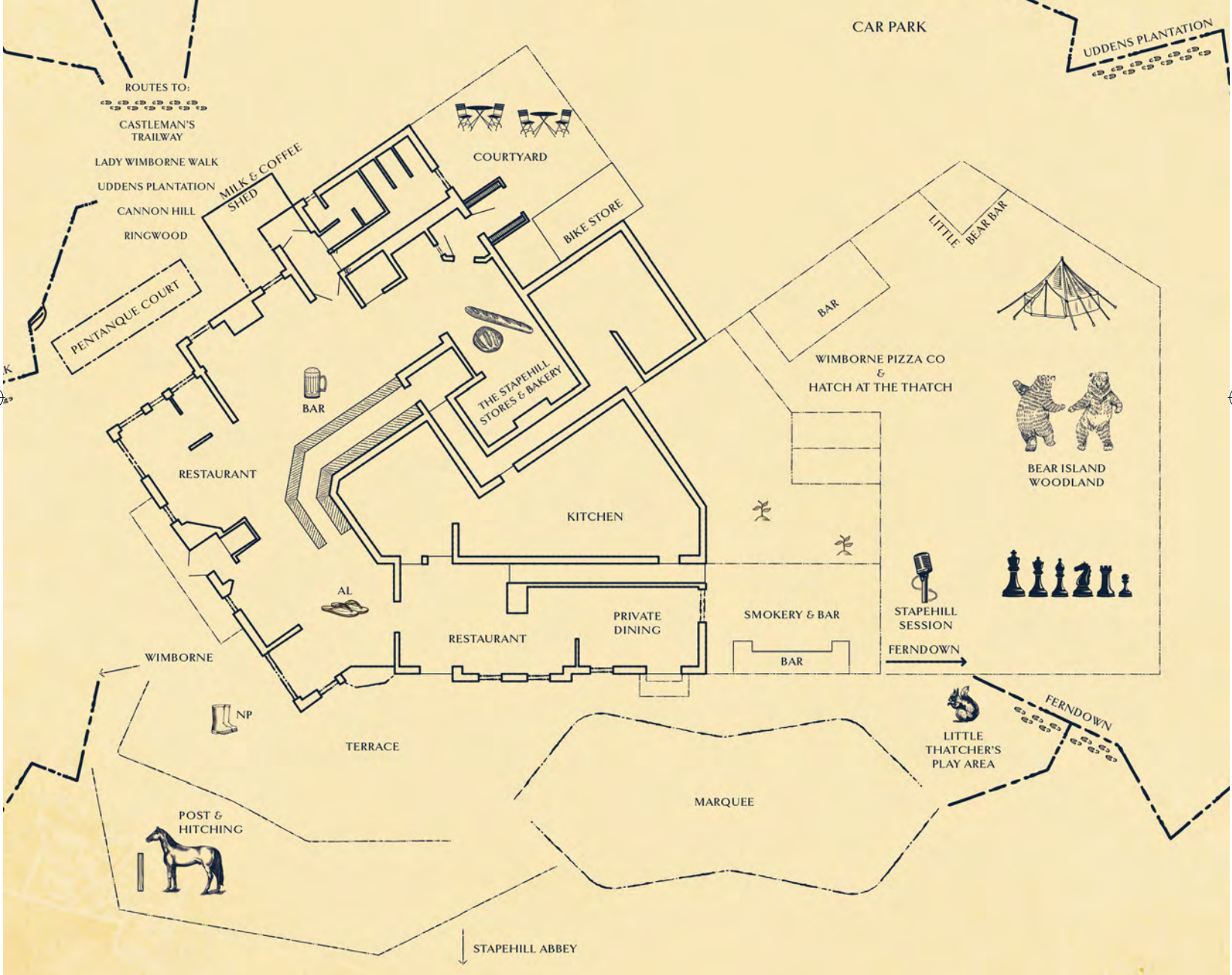


MENU

The Old Thatch

PUB, KITCHEN & COUNTRY STORE
Wimborne



STAPEHILL

STARTERS

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

SMOOTH DUCK LIVER ORANGE & BRANDY PARFAIT 10
Served with fig & caramelised onion jam, toasted thins & seasonal leaves.

TEMPURA PORK BELLY BITES (gf) 9.5
Tempura pork belly bites with pickled sesame vegetables & sweet chilli sauce.

BEETROOT & GOATS CHEESE PESTO CROSTINI (v) 9
Topped with toasted pine nuts & served with sun blushed tomato salad & herb oil.

POSH PRAWN COCKTAIL (gfa) 10.5
Marinated garlic, lemon & parsley king prawns. Local vodka, tomatoes, avocado, cos lettuce & toast.

SOUP OF THE DAY (v,vea,gfa) 10
Served with a half grilled cheese garlic ciabatta.

SALT & PEPPER SQUID (gf) 9.5
Isle of Wight black garlic aioli with a rocket & pea shoot salad.

PANKO BREADED ARANCINI (v) 9
With herb marinated bocconcini mozzarella centre in spiced tomato sauce with rocket & topped shaved parmesan.

NIBBLES

BREAD BOARD 7.5
Served with salted butter, extra virgin olive oil, aged balsamic.
BOWL OF THATCH OLIVES 4.5

MAINS

TRIO OF VENISON SAUSAGES 19
Locally sourced venison sausages with creamy mashed potato, herb buttered carrots, tenderstem broccoli, honey glazed parsnips, crispy onions & a rich jus.

WILD MUSHROOM PARCEL (v,vea,gfa) 18.5
A warm puff pastry tart filled with locally foraged wild mushrooms and baby spinach cooked in a white wine, garlic and tarragon cream sauce. Served with herb buttered carrots, tenderstem broccoli and topped with rocket, finished with white truffle oil.

THE OLD THATCH PIE OF THE DAY (v, vea) 18.5
Delicious hand crimped pie served in a shortcrust pie case served with creamy mash, herb buttered carrots, tenderstem broccoli, honey glazed parsnip, finished with root veg crisps.

DAY BOAT FISH OF THE DAY (gf) 24.5
Pesto cream potatoes, chargrilled fennel, samphire with heritage & sun-blushed tomato sauce finished with basil oil.

CHARGRILLED HERB & GARLIC CHICKEN BREAST (gf) 21.5
Chicken breast, chorizo sautéed potatoes, tenderstem broccoli, wild mushroom & wholegrain mustard truffle cream.

THE OLD THATCH BURGER (gfa) 18.5
Thatch burger, burger sauce, baby gem, red onion, tomato & gherkin on a brioche bun. Served with skin on fries & coleslaw.

Burger bolt-ons:

- Mature farmhouse cheddar (+1.5)
- Smoked back bacon (+2)
- Brie & red onion chutney (+2.5)
- Blue Vinney cheese (+2.5)
- x3 tempura prawns (+3.5)
- BBQ Pulled Pork (+4)

PAN ROASTED DORSET LAMB RUMP (gfa) 24
Local lamb, pan roasted served with dauphinoise potatoes, baby spinach, spiced red cabbage & rich red wine jus.

THE OLD THATCH FISH & CHIPS 18.5
Sustainably sourced cod, hand dipped in real ale & Dorset Sea Salt batter with skin on fries, minted pea purée & chunky dill tartare sauce.

10oz 32 DAY AGED DORSET SIRLOIN STEAK (gf) 29.5
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 and parmesan salad dressed with olive oil & balsamic vinegar.

Mushroom 2.5 Peppercorn 3.5

PORTABELLO MUSHROOM & HALLOUMI BURGER (v, vea, gfa) 17.5
Confit portabello mushroom with fire roasted pepper halloumi burger served with skin on fries & coleslaw.

DAILY SPECIALS

Please ask to see a copy of our specials for today's fresh landed fish, locally reared meat or veg from the local patch.

SALADS

CLASSIC THATCH CAESAR (v,vea,gfa) 14
Ripped cos & baby gem lettuce, croutons, soft boiled free range eggs, aged parmesan cheese, Caesar dressing & white anchovies.

SEASONAL SALAD (ve, gfa) 16.5
Roasted squash, red onion, tenderstem broccoli, pine nuts, cherry tomatoes, house leaves, beetroot vinaigrette, avocado.

Add chicken 3.5

Add bacon 3

Add halloumi 3

Add chicken 3.5

Add bacon 3

Add halloumi 3

BAKED POTATOES & CIABATTAS

Served between 12-5pm, baked potato or ciabatta with salad & coleslaw. Choose any of the toppings below:

GRATED MATURE DORSET CHEDDAR & SPRING ONION (v,vea) 9

CHILLI CON CARNE & SOUR CREAM 12

SMOKED BACK BACON BRIE & CRANBERRY DORSET CHEDDAR 12

TUNA & SWEETCORN 12

BAKED BEANS & GRATED MATURE DORSET CHEDDAR (v,vea) 12

ADD BBQ PULLED PORK 4

SIDES

SWEET POTATO FRIES 4

HOUSE SALAD 4

SEASONAL VEG 4.5

ONION RINGS 4.5

SKIN ON FRIES 3.5
(Add white truffle oil & parmesan +1.5).

TENDERSTEM BROCCOLI (m) 4.5
Topped with pine nuts & pesto.

GARLIC BREAD 4
(Add cheese +1).

ALL PRICES INCLUDE VAT @ 20%

Please note this is a fresh food kitchen. Please expect to wait at busy times. Dishes are prepared in areas where allergenic ingredients are present and may contain traces. We cannot guarantee our dishes are 100% free from these ingredients. Please alert your server of any serious allergies & we will do our utmost to cater for your requirements.