The Old Thatch

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

STARTERS

10

9

7.5

POSH PRAWN COCKTAIL (gfa) Marinated garlic, lemon & smoked paprika king prawns. Tomatoes, avocado, cos lettuce & toast. TEMPURA PORK BELLY BITES (gf) 10.5 SOUP OF THE DAY (v,vea) Please ask your server. Served with a half grilled cheese garlic ciabatta. MEDITERRANEAN BRUSCHETTA (ve,gf) Toasted bruschetta with tomatoes, posto & toasted bruschetta with toasted bruschetta with

pea shoot salad.

TEMPURA PORK BELLY BITES (gt)	9.5	Toasted bruschetta with tomatoes, pesto &	
Tempura pork belly bites with pickled sesame vegetables & sweet chilli sauce.		grilled Mediterranean vegetables.	
vegetables & sweet chilli sauce.		BREAD BOARD (v)	

vegetables & sweet chilli sauce.		BREAD BOARD (v)
SALT & PEPPER SQUID (gf) Isle of Wight black garlic aioli with rocket &	9.5	Served with salted butter, extra virgin olive oil & balsamic. (add olives +4.5)
isic of wight black game alon with focket o		O baisanne. (add onves 14.9)

SEASONAL MAINS	(not available 3-5pm)
CHARGRILLED HERB & GARLIC CHICKEN BREAST (gf)	21.5
Chicken breast, chorizo sautéed potatoes, broccoli, wild mushroom & wholegrain mustard truffle cream.	
DAY BOAT FISH OF THE DAY (gf)	24.5
Pesto cream potatoes, chargrilled fennel, samphire with cherry tomatoes & sun-blushed tomato sauce f with basil oil.	inished
PAN ROASTED PORK TENDERLOIN (gf)	24
Roasted tenderloin of pork wrapped in parma ham with sage, creamed potato, savoy cabbage, roasted crich cider jus.	carrots,
8oz 32 DAY AGED DORSET RIBEYE STEAK (gf)	29.5
Ribeye steak, dry aged in house and cooked to your liking served with skin on fries, on the vine cherry ton garlic portabello mushroom $\mathcal E$ a rocket $\mathcal E$ parmesan salad dressed with olive oil $\mathcal E$ balsamic glaze. (add mushauce /peppercorn / béarnaise $+3$)	natoes, shroom

PUB CLASSICS

THE OLD THATCH FISH & CHIPS (gfa,go)					18.5
Sustainably sourced cod, hand dipped in real ale $\&$ Dorset Seachunky dill tartare sauce.	a Sa	alt	batter with skin on fries, mine	ted pea puree &	
WILD MUSHROOM PARCEL (v,vea,gfa)					18.5
A warm puff pastry tart filled with locally foraged wild mushroom $\mathcal E$ tarragon cream sauce. Served with herb buttered carrots, bro	ms a	ano oli	d baby spinach, cooked in a w & topped with rocket, finished	hite wine, garlic I with truffle oil.	
THE OLD THATCH PIE OF THE DAY (vea)					18.5
Delicious hand crimped pie served in a shortcrust pie case serbroccoli, honey glazed parsnip, finished with root veg crisp.	rvec	d w	vith the creamy mash, herb b	uttered carrots,	
THE OLD THATCH BURGER (gfa,go)					20
Thatch burger, cheese, bacon, burger sauce, baby gem, red onio skin on fries, coleslaw & BBQ sauce.	on,	, to	mato & gherkin on a brioche b	oun. Served with	
BUTTERMILK CHICKEN BURGER					19
Crispy buttermilk chicken, tomatoes, red onion baby gem lettus slaw & BBQ sauce.	ce E	& s	our cream in a brioche bun. S	erved with fries,	
PORTOBELLO MUSHROOM & HALLOUMI BURGER (v,v		- 0	, 0		17.5
Confit portobello mushroom, fire roasted pepper & coleslaw & BBQ sauce.	hal	llοι	umi burger served with	skin on fries,	
HAM, EGG & CHIPS (gf,go)					17
Wholegrain mustard $\&$ honey glazed ham, free range fried eggs	s, sk	kin	on fries & Thatch piccalilli.		
SA	LA	Al	DS		
CLASSIC THATCH CAESAR SALAD (v,gfa)			14		
Ripped cos $\&$ baby gem lettuce, croutons, soft boiled free rang aged parmesan cheese, Caesar dressing $\&$ white anchovies.	ge eg	ggs	s,	ADD CHICKEN	3.5
SEASONAL SALAD (ve,gf)			16.5	ADD BACON	3
Roasted squash, red onion, broccoli, pine nuts, cherry ton house leaves, beetroot vinaigrette, avocado.	nato	oes	s,	ADD HALLOUMI	3
S	ID	ÞΕ	S		
SWEET POTATO FRIES (gf)	4	O	ONION RINGS		4.5
HOUSE SALAD (gf)	4	8	KIN ON FRIES (Add truffle	oil & parmesean +1.5). (gf)	3.5
SEASONAL VEG (gf) 4.	.5	G	GARLIC BREAD (Add cheese +1).		

SEE OUR SPECIALS & LIGHT LUNCH MENU FOR WEEKLY SEASONAL DISHES! ASK YOUR SERVER IF YOU PASS FOR 'GOLDEN OLDIES' (go) DISHES AT £14!



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