ABOUT US

Led by Nick Pestana & Andy Lennox, The Old Thatch is nestled in Stapehill. Wimborne, Dorset, a 17th century pub which sits right opposite historic Stapehill Abbey and just off the famous Castleman's Trailway and which links Wimborne to Ferndown and Ringwood to Poole via the old trainway.

The Old Thatch pub has set itself the target of being a Multi-award winning pub, kitchen & country store at the centre of the community by taking the pub to the next level with a transformation into an elegant gastro pub, kitchen and country store. Featuring a "fresh and foraged" pub menu, a great array of beers and wines and its new Stapehill Store The Old Thatch will have it all.



STAPEHILL STORES, BAKERY & COURTYARD CAFE

OPEN 9.30AM - 5PM EVERYDAY

WHERE THE OLD SNUG ONCE WAS, THERE NOW LIVES A STORE. A MECCA OF DORSET-MADE PRODUCTS AND MORE.

FROM SWEET SMELLING SOAPS, JEWELLERY. CANDLES AND BATH TEAS, TO LOCAL HONEY. FRESH BREADS, DORSET CHEESES AND CHUTNEYS

WITH FRESH MILK ON TAP AND SOME GREAT LOCAL GINS, YOU'LL LOVE THIS LITTLE PLACE, FROM THE MOMENT YOU WALK IN

> FRESH FLOWER BOUQUETS EVERY FRIDAY - SUNDAY

OPEN EVERYDAY FROM 9:30 - 5:00 FOR COFFEES, PASTRIES AND CAKES BY THE FIRE OR TAKE AWAY

STARTERS

A DUO OF KILN ROASTED (gfa) 9.5 AND SMOKED SALMON

Kiln roasted and smoked salmon. mango and chilli salsa with dill crème fraiche.

DUCK LIVER PARFAIT

Duck liver påté, red onion and kumquat marmalade with pickled dressed vegetables.

HERITAGE (v) (vea) (gfa) 8.5 SUNDRIED TOMATOES BRUSCHETTA

Shallots, basil pesto, mozzarella, extra virgin olive oil, aged balsamic.

SOUP OF THE DAY (v) (vea) (gfa)

Big Wigs Bread, farmhouse salted butter, croutons, chopped parsley, olive oil.

SALT AND (gf) 9 PEPPER SQUID

Isle of Wight black garlic aioli. rocket and pea shoot salad.

POSH PRAWN (gfa) 9.5 COCKTAIL

Marinated garlic, lemon and parsley king prawns, Shanty vodka, sundried tomatoes, avocado, cos lettuce, toast.

NIBBLES



17.5

BREAD BOARD

Served with salted butter, extra virgin olive oil, aged balsamic

BOWL OF THATCH OLIVES 4.5

CHICKPEA FALAFEL

(v) (vea) 8

Homemade hummus, toasted pinenuts, chopped parsley, warm flatbread

MAINS

TRIO OF VENISON SAUSAGES

Venison sausages with creamy mashed potato, herb buttered carrots, tenderstem broccoli, honey glazed parsnips, crispy onions and a rich jus.

(vea) 17.5 THE OLD THATCH PIE OF THE DAY

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. (veggie & vegan pies avaliable)

ROASTED PORK (gf) 20 TENDERLOIN

Roasted tenderloin of pork wrapped in parma ham with sage, colcannon, roasted carrots, bramley purée and a rich jus.

OLD THATCH BURGER (gfa) 17.5

Thatch burger, tomato relish, baby gem, red onion, tomato & gherkin on a brioche bun

FISH OF THE DAY

17.5

Crushed chive potatoes, tenderstem broccoli, samphire, lemon cream sauce, dill oil.

10oz 32 DAY AGED SIRLOIN STEAK

Dry Aged Sirloin aged in house for 32 days cooked to your liking served with skin on fries. on the vine cherry tomatoes, garlic portabello mushroom, rocket and parmesan salad dressed with olive oil and aged balsamic

Mushroom 2.5 Peppercorn 3

BEETROOT FALAFEL. MUSHROOM AND HALLOUMI BURGER (v) (vea) (gfa)

Brioche bun, tomato salsa, halloumi, lettuce, onions, gherkins, salted skin on fries, slaw and Dorsetshire bbq sauce.

Burger Bolt Ons:

· Mature farm house cheddar 2.5 Smoked back bacon · Brie & red onion chutney · Blue Vinney cheese 2.5

3.5 2.5

· 3x tempura prawns 3.5

RAZORBACK FISH & CHIPS

(gf) 23

(gf) 26.5

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

WILD MUSHROOM (v) (vea) (gfa) 16.5 PARCEL

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.

FARMHOUSE HONEY (gfa) 16.5 GLAZED HAM & EGGS

Wholegrain mustard & honey glazed ham, Joy's free range fried eggs, skin on fries. honey & mustard sauce.

DAILY SPECIALS

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

SALADS

CLASSIC THATCH CAESAR (v) (vea) (gfa) 13

Ripped cos & baby gem lettuce, croutons, Joy's soft boiled free range eggs from 200 yards, aged parmesan cheese, caesar dressing and white anchovies.

Add chicken 3 - Add bacon 2.3 - Add halloumi 2.3

SEASONAL

(ve) (gfa) 15.5

SALAD

Roasted Squash, red onion, tenderstem broccoli, pine nuts, cherry tomatoes, house leaves beetroot vingerette, avocado

PANINIS AND SANDWICHES

Served between 12-5pm (Monday-Saturday) All served with slaw, house dressed leaves and skin on fries

baby gem and tomato. Add chicken for 3.

with baby gemmint & cucumber yogurt

Cajun Spiced Chargrilled Chicken Sandwich.

Tomato, house pesto, mozzarella, sundried tomato & fresh basil (v) (yea) (gfa)... Fish Finger Sandwich - Crispy battered cod goujons, minted pea puree, baby gem, dill tartare sauce and lemon..... Thatch BLT Sandwich - Smoked back bacon.

SIDES

Skin on fries	Seasonal vegetables4
Sweet potato fries4	Buttered tenderstem broccoli
Garlie bread 3.5 Add cheese 1	House salad3.5
Onion rings4	Rocket & parmesan salad_3.5

THE HATCH AT THE THATCH



Artisan Pizza menu & drinks available to enjoy in the Bear Island woodland or to take away.

PLEASE ASK YOUR SERVER FOR MORE INFORMATION AND OUR OPENING TIMES

Bear Island Woodland is our playground for Little Thatchers in the afternoon, with lifesize chess, the craft tent, cornhole and table tennis.

Bear Island Woodland is available for private party hire, for more info please email events@theoldthatch.com



Bear Island is also home to Stapehill Sessions. showcasing the very best of local, live music in beautiful leafy surroundings.

> Please ask your server for a copy of our latest lineup