

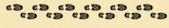
MENU

The Old Thatch

PUB, KITCHEN & COUNTRY STORE
Wimborne



ROUTES TO:



CASTLEMAN'S TRAILWAY

LADY WIMBORNE WALK

UDDENS PLANTATION

CANNON HILL

RINGWOOD

POST & HITCHING



RESTAURANT



BAR



THE STAPEHILL STORES & BAKERY

KITCHEN



AL

RESTAURANT

PRIVATE DINING

SMOKERY & BAR

BAR



STAPEHILL SESSION

FERNDOWN



WIMBORNE PIZZA CO & HATCH AT THE THATCH



BEAR ISLAND WOODLAND



WIMBORNE



NP

TERRACE

MARQUEE



LITTLE THATCHER'S PLAY AREA

FERNDOWN

STAPEHILL ABBEY

STAPEHILL

STARTERS

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

SMOKED HADDOCK & SALMON FRITTERS 10

Smoked haddock & salmon, spring onion & mozzarella fritters. Dilled gribiche sauce, chargrilled lemon & pea shoot salad.

TEMPURA PORK BELLY BITES (gf) 9.5

Tempura pork belly bites with pickled sesame vegetables & sweet chilli sauce.

CHICKPEA FALAFEL (v,vea) 9

Homemade hummus, toasted pine nuts, chopped parsley, warm flat bread.

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) 8.5

Artisan bread, farmhouse salted butter, croutons, chopped parsley & olive oil.

SALT & PEPPER SQUID (gf) 9.5

Isle of Wight black garlic aioli with a rocket & pea shoot salad.

HERITAGE SUN-DRIED TOMATO BRUSCHETTA (v,vea,gfa) 9

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

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)

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.

HAM, EGG & CHIPS (gfa) 16.5

Wholegrain mustard & honey glazed ham. Free range fried eggs, skin on fries, & Thatch piccalilli.

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

BEETROOT FALAFEL MUSHROOM & HALLOUMI BURGER (v, vea, gfa) 17.5

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

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.

Add chicken 3.5 Add bacon 3 Add halloumi 3

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

SANDWICHES & PANINIS

Served between 12-5pm, all served with slaw, house dressed leaves & skin on fries.

TOMATO, PESTO & MOZZARELLA (v,vea,gfa) 11

Tomato, house pesto, mozzarella, sun-dried tomatoes & fresh basil.

FISH FINGER SANDWICH 12

Crispy battered cod goujons, minted pea purée, baby gem, dill tartare sauce & lemon.

THATCH BLT SANDWICH 12

Smoked back bacon, baby gem & tomato. (Add chicken 3)

CAJUN SPICED CHARGRILLED CHICKEN SANDWICH 12

With baby gem lettuce, mint & cucumber yoghurt.

SIDES

SWEET POTATO FRIES 4 SEASONAL VEG 4.5

HOUSE SALAD 4 ONION RINGS 4.5

GARLIC BREAD (Add cheese) 4 SKIN ON FRIES 3.5

1) (Add white truffle oil & parmesan. 1.5)

TENDERSTEM BROCCOLI (n) 4.5

Topped with pine nuts & pesto.

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.