

## AWARD WIN The Old Thatch

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

#### S tarters

TEMPURA PORK BELLY BITES (gf) With pickled sesame vegetables and local, Stapehill Abbey sweet chilli tomato chutney sauce.	9.75	DORSET SALT & PEPPER SQUID (gf) Crispy squid with black garlic aioli, rocket & pea shoot salad, Dorset beetroot and thyme dressing.	9.75	LOCAL HOME-MADE SOUP OF THE DAY (v,vea) Seasonal soup served with toasted baguette or a half grilled cheese garlic ciabatta (add +1).	9
WIMBORNE PARTRIDGE (gf) Local pan-roasted partridge with a blackberry vinegar jus and carrot puree.	11.5	THATCH MUSHROOMS (v,vea,gfa) Mushrooms and garlic in white wine & mustard cream with crusty baguette and Dorset sea salt.	9.25	CRISPY CHICKEN TENDERS Crispy buttermilk-marinated chicken breast tenders with Dorset sea salt cajun mayo.	9.25
POSH PRAWN COCKTAIL (gfa) Garlic, lemon & smoked paprika Atlantic and King prawns, tomatoes, avocado, cos lettuce & toast with local, Stapehill Abbey tomato chutney.	10.75	TWICE-BAKED DORSET RED CHEESE SOUFFLÉ (v.gf) Twice-baked cheese, cream soufflé with mature Dorset red cheddar glaze, with rocket, pickled pears & caramelised walnuts.	11.5	BREAD BOARD (v,gfa) Served with Stapehill Abbey tomato chutney, Dorset sea- salted butter, extra virgin olive oil & balsamic (add olives +4.5).	7.5

### AUTUMNAL MAINS

(not available 3-5pm)

#### LAMB'S LIVER 16.5

Pan-fried lamb liver, port onions served with colcannon, smoked bacon, peas & red wine jus.

#### WIMBORNE VENISON & RED WINE RAGU 19

Slow-braised Wimborne venison ragu with rigatoni & parmesan.

#### CHARGRILLED HERB & GARLIC CHICKEN BREAST (gf) 22

With chorizo sautéed potatoes, broccoli, wild mushroom and grain mustard cream & British truffle oil.

#### DAY BOAT FISH OF THE DAY (gf) 25

Brixham Day boat fish, served with tomato sauce, pesto cream potatoes, chargrilled fennel, samphire & basil oil.

#### PAN-ROASTED WIMBORNE ESTATE VENISON STEAK (gf) 25

Seared venison steak, caramelised pear, celeriac purée, buttered savoy cabbage, roasted carrots, with a rich red wine and blackberry jus. Served with dauphinoise potatoes.

#### 8oz 32 DAY AGED RIBEYE STEAK (gf) 32

Dry aged, marinated in-house. Served with fries, cherry tomatoes, garlic mushroom and rocket & parmesan salad (add peppercorn / bernaise / mushroom / red wine sauce +2).

#### PUB CLASSICS

Sustainably sourced cod, local ale & Dorset sea salt batter, minted pea purée and chunky dill tartare.							
WILD MUSHRO	OM PARC	EL (v,vea,gfa)			·	in tartare.	18.75
Wild mushrooms,	baby spina	ich in a tarragon creai	n, puff pa	stry, rocket & truff	le oil.		
PIE OF THE DA		1					19
Shortcrust, hand-	crimped pi	e, creamy mash, seasc	onal veg C	root veg crisp.			
THE OLD THAT		0 .0					20
		urger, mature cheese, erved with fries & BBO		mato chutney,			
PORTOBELLO 1	MUSHROO	OM & HALLOUMI B	URGER (	v,vea,gfa)			18
Confit mushroom	, fire roaste	ed pepper, halloumi, fr	ies & hon	nemade house cole	eslaw.		
HAM, EGG & CI	HIPS (gf,go)	1					17.5
Dorset honey-glas	zed ham, fr	ee-range eggs, fries $\&$	homemad	de house piccalilli.			
		SIDES					
CLASSIC THAT	CH CAESA	14	SWEET POTATO FRIES (gf)	4			
Ripped cos & bab	y gem lettu		HOUSE SALAD (gf)	4			
aged parmesan cl		SEASONAL VEG (gf)	4.5				
	ONION RINGS	4.5					
						SKIN ON FRIES (gf) (add truffle oil & parmesean +1.5)	3.5
add chicken	3.5	add halloumi	3	add bacon	3	GARLIC BREAD (add cheese +1)	4

SEE OUR SPECIALS & LIGHT LUNCH MENU FOR WEEKLY SEASONAL DISHES! ASK ABOUT OUR GOLDEN OLDIES PORTIONS!



# PEHILL