

SMALL PLATES

POSH PRAWN COCKTAIL Marinated garlic, lemon and parsley king prawns, Shanty vodka, sundried tomatoes, avocado, cos lettuce, toast.	(gfa) 9	SOUP OF THE DAY (vea) (gfa) 7.5 Big Wigs farmhouse bread, crispy root vegetables, croutons, olive oil	HERITAGE SUNDRIED TOMATOES BRUSCHETTA Shallots, basil pesto, mozzarella, extra virgin olive oil, aged balsamic.	(v) (vea) (gfa) 8
SALT AND PEPPER SQUID Isle of Wight black garlic aioli, rocket and pea shoot salad.	(gf) 9	BREAD BOARD 6 Served with salted butter, extra virgin olive oil, aged balsamic	BOWL OF THATCH OLIVES	4

SUNDAY ROAST

32 DAY AGED BRITISH BEEF SIRLOIN	19	All Sunday Roasts served with roast potatoes, carrots, honey and thyme glazed parsnips, tender stem broccoli, cauliflower cheese, Yorkshire puddings and our delicious gravy (Our gravy and cauliflower cheese are gluten free)		
BLANDFORD PORK SHOULDER	(gfa) 18	UPGRADE		
LOCALLY REARED LEG OF LAMB	(gfa) 19			
5 SEED NUT ROAST	(gf,vea) 16	DUO OF MEATS 23	TRIO OF MEATS 26	

SALADS

AUTUMNAL SALAD (ve) (gfa) 14.5 Roasted Squash, red onion, tenderstem broccoli, pine nuts, cherry tomatoes, house leaves, beetroot vingerette, avocado + Grilled avocado 2 + Halloumi 2.5 + Goats cheese 2 + Beetroot falafel 2.5 + Chargrilled chicken 3 + Bocconcini mozzarella 2.5	CLASSIC CAESAR SALAD (gfa) 12.5 Ripped Cos lettuce, croutons, cucumber, joys soft boiled free range eggs from just 200 yards away, aged parmesan cheese, Caesar dressing Halloumi 2.5 Chicken & Smoked Bacon 3.5
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SIDES

SKIN ON FRIES (+Truffle & Parm +1.5) (gf) 3.5	GARLIC BREAD (+Cheese +1) 3.5
SWEET POTATO FRIES (gf) 4	HOUSE SALAD 3.5
ONION RINGS 4	BUTTERED TENDERSTEM BROCCOLI 4.5
SEASONAL VEGETABLES (gf) 4	ROCKET & PARMESAN SALAD 3.5
EXTRA POTATOS 3	EXTRA YORKSHIRE 1.5

(ve) vegan - (v) vegetarian - (vea) vegan available - (gf) gluten free - (gfa) gluten free available
Our dishes may contain allergens, please speak to a member of staff if you have any dietary requirements.