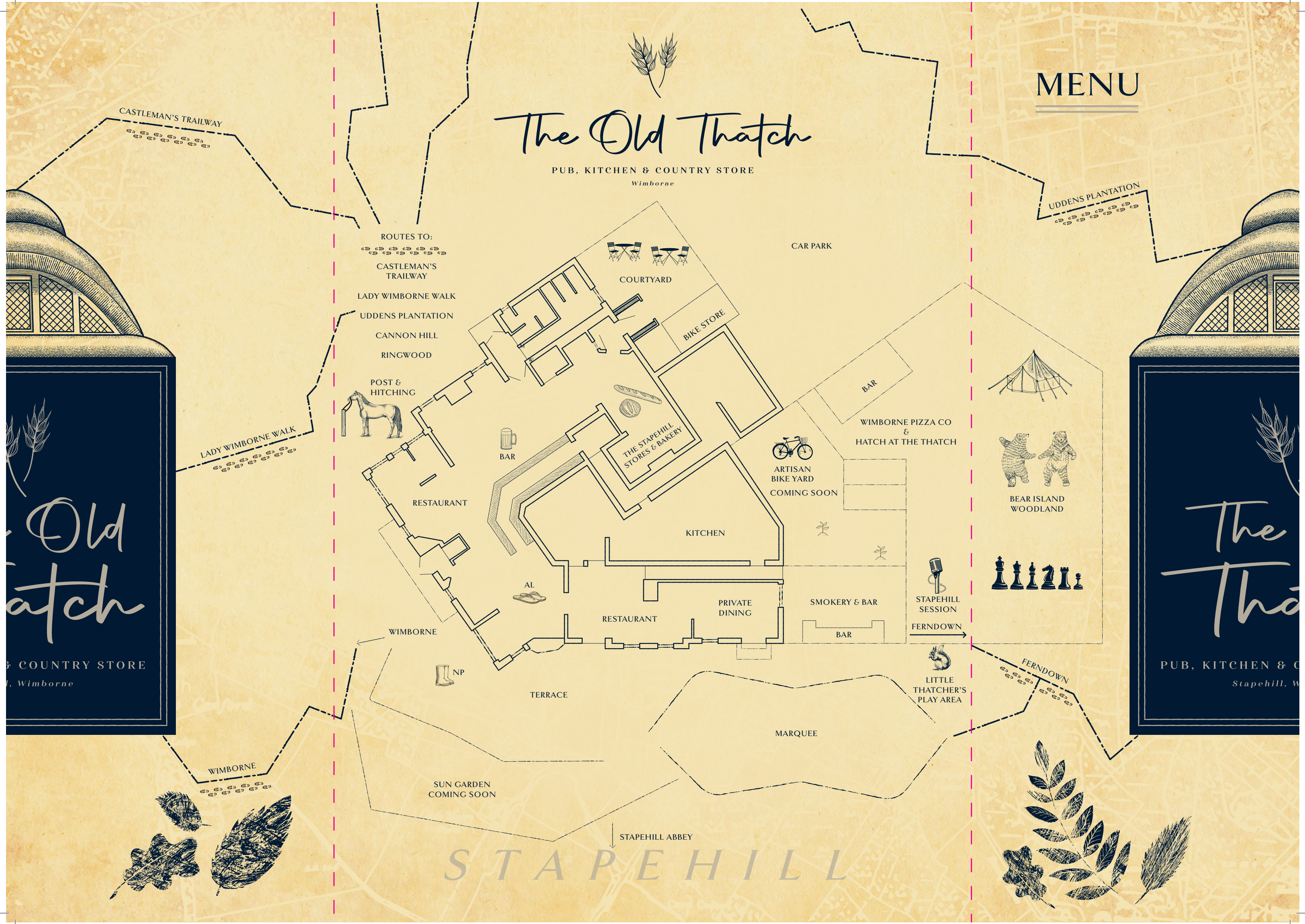


MENU

The Old Thatch

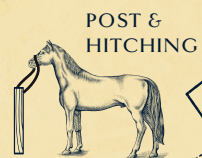
PUB, KITCHEN & COUNTRY STORE
Wimborne



CASTLEMAN'S TRAILWAY

ROUTES TO:
CASTLEMAN'S TRAILWAY

LADY WIMBORNE WALK
UDDENS PLANTATION
CANNON HILL
RINGWOOD



LADY WIMBORNE WALK



RESTAURANT

THE STAPEHILL STORES & BAKERY

KITCHEN



ARTISAN BIKE YARD
COMING SOON

BAR

WIMBORNE PIZZA CO & HATCH AT THE THATCH



BEAR ISLAND WOODLAND



STAPEHILL SESSION

FERNDOWN



LITTLE THATCHER'S PLAY AREA

FERNDOWN

WIMBORNE

SUN GARDEN
COMING SOON

TERRACE

MARQUEE

STAPEHILL ABBEY

STAPEHILL

The Old Thatch
PUB, KITCHEN & COUNTRY STORE
Wimborne

The Old Thatch
PUB, KITCHEN & COUNTRY STORE
Stapehill, W

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 AND SMOKED SALMON (gfa) 9
Kiln roasted and smoked salmon, mango and chilli salsa with dill crème fraiche.

DUCK LIVER PARFAIT 8.5
Duck liver pâté, red onion and kumquat marmalade with pickled dressed vegetables.

HERITAGE SUNDRIED TOMATOES BRUSCHETTA (v) (vea) (gfa) 8
Shallots, basil pesto, mozzarella, extra virgin olive oil, aged balsamic.

SOUP OF THE DAY 7.5
(v) (vea) (gfa)
Big Wigs Bread, farmhouse salted butter, croutons, chopped parsley, olive oil.

SALT AND PEPPER SQUID (gf) 9
Isle of Wight black garlic aioli, rocket and pea shoot salad.

POSH PRAWN COCKTAIL (gfa) 9
Marinated garlic, lemon and parsley king prawns, Shanty vodka, sundried tomatoes, avocado, cos lettuce, toast.

MAINS

TRIO OF VENISON SAUSAGES 16.5
Venison sausages with creamy mashed potato, herb buttered carrots, tenderstem broccoli, honey glazed parsnips, crispy onions and a rich jus.

THE OLD THATCH PIE OF THE DAY (vea) 16.5
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.
(veggie & vegan pies available)

ROASTED PORK TENDERLOIN (gf) 20
Roasted tenderloin of pork wrapped in parma ham with sage, colcannon, roasted carrots, bramley purée and a rich jus.

OLD THATCH BURGER (gfa) 16.5
Thatch burger, tomato relish, baby gem, red onion, tomato & gherkin on a brioche bun served with skin on fries & coleslaw. —————>

FISH OF THE DAY (gf) 23
Crushed chive potatoes, tenderstem broccoli, samphire, lemon cream sauce, dill oil.

10oz 32 DAY AGED SIRLOIN STEAK (gf) 25.5
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 15
(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
• Smoked back bacon 3
• Brie & red onion chutney 2
• Blue Vinney cheese 2
• 3x tempura prawns 3

NIBBLES

BREAD BOARD 6
Served with salted butter, extra virgin olive oil, aged balsamic

BOWL OF THATCH OLIVES 4

CHICKPEA FALAFEL (v) (vea) 7.5
Homemade hummus, toasted pinenuts, chopped parsley, warm flatbread

RAZORBACK FISH & CHIPS 16
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 PARCEL (v) (vea) (gfa) 16.5
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.

FARMHOUSE HONEY GLAZED HAM & EGGS (gfa) 15.5
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) 12.5
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 2.5 + Add halloumi 2.5

PANINIS AND SANDWICHES

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

Tomato, house pesto, mozzarella, sundried tomato & fresh basil (v) (vea) (gfa).....8

Fish Finger Sandwich - Crispy battered cod goujons, minted pea puree, baby gem, dill tartare sauce and lemon.....10.5

Thatch BLT Sandwich - Smoked back bacon, baby gem and tomato. **Add chicken for 3**.....10.5

Cajun Spiced Chargrilled Chicken Sandwich, with baby gemmint & cucumber yogurt.....10.5

AUTUMNAL SALAD (ve) (gfa) 14.5
Roasted Squash, red onion, tenderstem broccoli, pine nuts, cherry tomatoes, house leaves, beetroot vingerette, avocado

SIDES

Skin on fries.....3.5 **Seasonal vegetables**.....4
Add white truffle oil & parmesan.....1.5

Sweet potato fries.....4 **Buttered tenderstem broccoli**.....4.5
Topped with pine nuts & pesto

Garlic bread.....3.5 **House salad**.....3.5
Add cheese.....1

Onion rings.....4 **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 info@theoldthatch.com



STAPEHILL SESSIONS

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