

Sunday Lunch

£1.95 Each

Pickled Herring & Celeriac Remoulade, Hummus, Blushed Tomatoes
Mixed Olives, Marinated Baby Artichokes, Feta Cheese,
Manchego Cheese, Cray Fish, Baba Ghanoush, Breads & Olive Oil

Starters

Leek & Potato Soup, Warm Roll & Butter £4.95

Deep Fried White Bait, Lemon Mayonnaise, Brown Bread £6.50

Peeled Prawn & Cray Fish Cocktail, Marie Rose Sauce, Brown Bread £6.50

Grilled Goats Cheese on Croute, Beetroot Salad, Balsamic Dressing £5.95

Smoked Pigeon Breast & Bacon Salad, Mustard Vinaigrette £6.95

Honey Dew Melon, Serrano Ham, Balsamic Dressing £6.95

Oriental Chicken Salad, Sweet Sesame Reduction £5.95

Mains

Roasted Padbury Sirloin of Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables £13.95

Slow Roasted Loin of Pork, Apple Puree, Roast Potatoes, Seasonal Vegetables £11.95

Pan Fried Fillet of Scottish Salmon, Oriental Style Stir Fry, Sesame Dressing £13.95

Roasted Turkey Breast, Stuffing, Roast Potatoes, Seasonal Vegetables, Redcurrant Gravy £12.95

Spaghetti Pasta, Cherry Tomatoes, Spinach, Olives, Feta Cheese £10.95

Steak & Ale Pie, Horseradish Mash, Seasonal Vegetables £11.95

Whole Grilled Lemon Sole, New Potatoes, Crushed Minted Peas, Caper Butter £14.50

Butternut Squash Risotto, Parmesan, Pumpkin Seeds Hazelnut Oil £11.95

Wild Boar & Black Pudding Sausages, Mash Potatoes, Seasonal Vegetables £9.95

Homemade Beef Burger, Hand Cut Chips, Sweet Onion Compote Salad £10.95

Side Dishes

Small £2.95 / Large £3.95

Mixed Green Vegetables, Glazed Carrots, Mixed Greens, Home Cut Chips, Leaf Salad

All of our food is cooked fresh to order, please allow us the time to give you good food
Please make our staff aware if you have any food allergies
Extra vegetarian options available on request

Desserts £5.50

Belgian Chocolate Parfait, Caramel Sauce, Honeycomb
Sticky Toffee Pudding, Caramel Sauce
Vanilla Panna cotta, Berry Compote
Warm Bakewell Tart, Raspberry Ice Cream
Strawberry Vacherin

Try a 50ml Shot of Dessert Wine with your Dessert £1.75

Home Made Ice Creams

Vanilla, Jaffa Cake, Mint Chocolate Chip, Raspberry

Cheese

A Plate of Ripe Cheeses, Biscuits, Celery & Grapes
Soignon Goats Cheese, Pasteurised, Tangy Flavour
Camembert, Insigne Ste Mere, Cow's Milk, Rich & Creamy, Served best when Ripe
Montgomery Cheddar, Unpasteurized Cow's Milk, Dry Flaky Texture, Nutty Notes
Oxfordshire Stilton, Pasteurized Cow's Milk, Creamy Texture, Balanced Flavour
A Plate for 1 £6.95
A Plate for 2 £10.95

Dessert Wines & Ports

Muscat Dessert Wine (125ml gls) £4.00
Taylors First Reserve Port LBV (50ml gls) £2.95
Taylors Vargellas Vintage Port 1988 £4.25

Coffee

Filter & Decaf £1.95
Latte £2.60 Cappuccino £2.60 Espresso Small £1.80 / Large £2.40
Liqueur Coffees Available

Teas £1.85

English Breakfast, Assam, Darjeeling, Earl Grey, Chamomile, Green,
Peppermint, Blackcurrant Ginseng & Vanilla, Lemon & Ginger

**New to the Old Thatched Inn
Our
Monday to Friday Lunchtime Set Menu
2 Course £12.95 3 Course £14.95**

Our Local & Regional Food Suppliers Listed

Fruit & Veg; Derek Pigott 01296 482379
Local Butcher; Padbury Meats 01280 823366
Rare Breed Lamb; Mr. Ben Thomason www.thebuckinghamflock.co.uk
Free Range Eggs; White House farm, Bourton 01280 812289
Free Range Chicken & Aylesbury Duck; Pastures Farm Poultry, 01604 696586
Cheese; La Fromagerie www.lafromagerie.co.uk
Brindisa Fine Foods; (Quality Spanish Foods) 020 8772 1600 www.brindisa.com
All Of Our Food Is Sourced As Locally As Possible
Unless It Is of a Superior Source Or Quality From Abroad
Please inform us of any food related allergies when ordering