

WHILE YOU WAIT

Chefs homemade rustic bread board	4.50
Served with extra virgin olive oil, balsamic vinegar and farmhouse butter Ask for GF	
Marinated mixed olives & sundried tomatoes	4.00

STARTERS

Chefs soup of the day	5.50
Served with homemade bread and farmhouse butter Ask for GF or V+	
Salt and pepper squid	6.20
Served with zingy tartar sauce and seasonal leaves GF	
Handmade salmon fish cake	6.50
Served with a spinach and sorrel sauce	
Twice baked old winchester cheddar cheese souffle	6.95
Warm confit duck salad	6.50
Served on watercress, beansprouts, radish with sweet hoi sin sauce GF	
Chicken liver pate	5.95
Liver pate served with caramelised red onion chutney and homemade bread Ask for GF	
Pan fried wild mushrooms	5.95
Served on toasted brioche with gorgonzola glaze Ask for Gf or V+	

SEASONAL SALADS

Thatch Chicken Caesar	11.95
chargrilled chicken breast, smoked bacon, egg, anchovies, cos lettuce, parmesan, croutons, homemade cesar dressing ask for GF	
California Cobb	12.95
Smoked bacon, chargrilled chicken breast, cherry tomatoes, avocado, egg, red onion, Cucumber and blue cheese dressing GF	
Veggie Cobb	9.95
cherry tomatoes, avocado, egg, red onion, cucumber and blue cheese dressing GF ask for V+	

SANDWICHES

SERVED TILL 5PM

Served on your choice of white or brown bloomer bread and served with Lightly salted kettle crisps and a dressed salad garnish

Beer battered fish goujons	6.95
Homemade tartar sauce, mixed leaves	
Roast beef	7.25
Horseradish sauce, rocket Ask for GF	
Beer battered halloumi	6.79
Chilli jam, avocado, seasonal leaves, tomato Ask for GF	
Blc	6.79
Smoked bacon, lettuce, chicken, mayo, Ask for GF	
Smoked bacon & brie	6.49
Caramelised red onion chutney Ask for GF	
West country cheddar	6.29
Caramelised red onion chutney, leaves Ask for GF	
Tuna mayonnaise	6.20
Line caught tuna, fresh dill, mayonaise, mixed leaves Ask for GF	

STONEBAKED PIZZAS

Margarita	10.49
Mozzarella, tomato & basil V	
Pepperoni	11.79
Mozzarella & pepperoni	
La capra	12.49
Mozzarella, goats cheese, red onion marmalade & rocket V	
Carne	12.95
Mozzarella, pepperoni, ham, chorizo and crispy bacon	
Diavola	12.79
Mozzarella, chicken, chorizo, pepperoni & fresh chilli	
Parma	12.49
Mozzarella, parma ham, rocket & parmesan shavings	
Extra toppings	1.49
Pepperoni - ham - chorizo - bacon - goats cheese Rocket - jalapenos - mushrooms - pineapple	

FROM THE GRILL

All Beef steaks served with chunky chips, portobello mushroom and beef tomato and balsamic dressed watercress salad

10oz Gammon Steak	13.50
Served with two free-range eggs and chunky chips	
8oz' rump steak	14.50
8oz' sirloin steak	17.99
8oz' ribeye steak	18.99
6oz prime fillet	24.95
Add your favourite sauce: peppercorn, bearnaise, red wine sauce	1.99

OUR BURGERS

All our beef burgers are hand pressed in house and are made with a blend of onions, mustard, garlic, malden sea salt and course black pepper. Our burgers are served on a warm brioche bun and served with chunky chips. All Burgers can be made Gluten Free

6oz old thatch beef burger	12.50
Smoked bacon, wescombe cheddar, beef tomato, lettuce, gherkins and tomato burger relish	
Chargrilled Cajun spiced chicken burger	12.25
Lettuce, beef tomato and spicy chipotle mayonnaise	
Mexican spiced veggie burger	11.95
Vegan cheese, beef tomato, lettuce and vegan mayonnaise	
Burger bolt ons Blue vinney cheese £1 wescombe cheddar £1 smoked bacon 69p upgrade to sweet potato fries 99p	

MAINS

(Please ask for todays Gullivers Farm produce specials menu)

Homemade salmon fish cakes	13.95
Two handmade salmon Fishcakes Served with seasonal greens and sorrel cream sauce	
Ringwood Razorback battered cod	12.95
Served with chunky chips, tartare sauce, choice of mushy peas or garden peas	
Wild mushroom & spinach risotto	12.95
Served with homemade pesto and rocket Ask for GF or V+	
Slow braised lamb shank	15.25
Served with champ mash, savoy cabbage and red wine gravy GF	
Old thatch pie of the day	13.95
(Please ask for today's pie) Served with mashed potatoes, seasonal vegetables and a rich gravy	
Homemade beef lasagne	10.50
Served with garlic bread and seasonal dressed side salad	
Beetroot, mushroom and chestnut wellington	13.25
served with seasonal vegetables, parmentier potatoes and vegetable gravy V, V+	
6 Hour cider braised belly of pork	13.95
Served with apple sauce, seasonal vegetables and parmentier potatoes GF	
Pan fried liver	11.50
Pan fried lambs liver served pink with crispy bacon, mash potato, seasonal vegetables and red wine gravy GF	
Hunters chicken	11.95
Chargrilled chicken breast, melted westombe mature cheddar cheese, smoked bacon served with bourbon bbq sauce, chefs' vegetables and chunky chips GF	

SIDES

Winter leaf house salad with white wine vinaigrette	2.89
Sweet potato fries	3.95
Rocket and parmesan salad with balsamic vinaigrette	3.50
Champ mash with Spring Onion	2.79
Seasonal vegetables (Please ask for todays vegetables)	2.99
Beer battered onion rings	2.99
Beer battered halloumi fries served with chilli jam	4.50
Pan fried new potatos with chorizo	3.50
Chunky chips (Add cheese 59p)	2.89
Garlic bread (Add cheese 59p)	2.59

THE OLD THATCH



MENU

The Old Thatch was originally built in 1747 and in those days served as the gatehouse to the Uddens estate. The manor house burnt down many years ago and the remnants of which were finally demolished in 1955.

However, not everything was destroyed by the fire, a large, ornately carved and sinister looking mahogany door was saved and installed in the pub and can still be seen today.

It is rumoured that this door may have an association with the ghost of an old lady who has been seen on numerous occasions seated in her rocking chair at table 27. She has reputedly caused two previous landlords considerable anxiety, one fleeing from the pub in terror and one to fall down the stairs!

Needless to say, you will not currently find a table 27 today. what you will find however, is a picturesque pub that has been carefully restored to what the great british pub ought to be with its genuine oak beams, flagstone flooring and rugs.

The Old Thatch delivers great local cask ales, generous platefuls of delicious, freshly prepared locally sourced food with a welcome and service to match. The Old Thatch is the perfect venue for those who, like us, believe in the traditions of the great local British pub.

Nick and the team welcome you to The Old Thatch and do hope you have a splendid time with us.