

# The Thatch

Wrexham Road, Faddiley, Nantwich, Cheshire, CW5 8JE  
Tel: 01270 524223 Web: www.thatch-nantwich.co.uk

"Simplicity at its best....."

## To Start

- Chef's Homemade Soup of the day served with chunky seeded bread 3.95  
Glazed Goats Cheese with beetroot and apple compote on dressed salad 5.25 (v)  
Traditional Prawn Cocktail with North Atlantic Prawns mixed leaf salad 5.75  
Roasted Chicken Liver Parfait infused with cognac, homemade chutney and toasted brioche 5.45  
Salmon, Haddock and Spring Onion Fishcakes served with homemade tartare sauce 5.95  
Stilton Mushrooms – pan fried mushrooms in a creamy stilton sauce served with chunky granary bread 4.95 (v)  
Black Pudding and Streaky Bacon Stack with a creamy wholegrain mustard sauce 5.25  
Mixed Olives with chunky fresh bread, olive oil and balsamic vinegar 3.95  
Garlic Ciabatta 2.95      Garlic Ciabatta with Cheese 3.75

## Hearty Bite

- Homemade Steak, Mushroom and Ale Pie with a shortcrust pastry topping served with chunky homemade chips and seasonal vegetables 10.95  
Chargrilled Pork Loin on creamy mash with apple fritter, braised red cabbage and cider and apple jus 11.95  
Chicken wrapped in Bacon in a mushroom and stilton sauce with baby potatoes and seasonal vegetables 11.95  
Traditional Lasagne – steak mince cooked with tomatoes, herbs and onion, layered with pasta and creamy cheese sauce and served with dressed salad 11.95  
Creamy Wild Mushroom, Spinach and Nantwich Blue Cheese Risotto with rocket and parmesan salad 10.45 (v)  
Pan Fried Cajun Chicken served hot with dressed mixed salad 10.95  
Goats Cheese and Caramelised Red Onion Tart with lightly spiced jambalaya vegetable rice 10.95 (v)  
Bangers 'n' Mash – pork sausages on creamy leek mash with rich red wine onion gravy and parsnip crisps 9.25  
Thai Red Chicken Curry served with basmati rice and garlic and coriander naan bread 10.45  
Chargrilled Sirloin Steak Ciabatta with fried onions, served with homemade chips and dressed salad 10.95  
Barbecue Chicken slowly cooked in our own sweet barbecue sauce, homemade chips and dressed salad 11.95  
Wild Mushroom Stroganoff cooked with onions and gherkins, dusted with paprika, flamed with brandy and finished with double cream and French mustard, served with basmati rice and garlic bread 10.95 (v)  
Fresh Haddock in a crispy beer batter with homemade chunky chips and mushy peas 9.95 (large haddock 13.95\*)  
Fish Pie – salmon, haddock and prawns with wilted spinach in white wine sauce, topped with cheesy mash and served with seasonal vegetables 12.95 \*  
12oz Gammon with free range egg, pineapple or both, mushrooms, tomato and homemade chips 11.95  
Salmon Fillet on spinach and leek, creamy prawn and white wine sauce, potatoes and seasonal vegetables 12.45 \*  
Lamb Henry, slow cooked shoulder of lamb in minted, red wine gravy on creamy mash with vegetables 14.95 \*  
100z Rib Eye Steak, seasoned and served with mushrooms, tomato and homemade chunky chips 16.95 \*  
80z Fillet Steak, seasoned and served with mushrooms, tomato and homemade chunky chips 18.95 \*  
160z T Bone Steak, seasoned and served with mushrooms, tomato and homemade chunky chips 18.95 \*  
Sauces: Diane, Pepper, Mushroom and Stilton 2.50

Please be aware we cannot guarantee all of our dishes are free of nut trace. Game dishes may contain shot (v) denotes vegetarian

# Light Bite *(available until 6.00 pm – not available Sunday)*

Free Range Egg Omelette (choose 2 from; bacon, cheese, onion, mushroom or tomato) served with dressed salad 6.25

Multi Seeded Brown Sandwich Roll or Ciabatta with a choice of the following fillings :-

Served Hot	Cajun Chicken with Fried Onions and Peppers 5.95
	Chicken and Bacon with Mayonnaise 5.95
	BLT – Bacon, Lettuce and Tomato 5.75
	Cornish Brie and Cranberry 5.75
	Tuna and Cheddar Cheese Melt 5.75
Served Cold	North Atlantic Prawns with Marie Rose Sauce 5.95

## Side Dishes

Homemade Chunky Chips 2.50	Vegetable Portion 2.50	Dressed Side Salad 2.50
Crispy Onion Rings 2.50	Garlic Ciabatta with Cheese 3.75	Garlic Ciabatta 2.95

# Desserts

Creamy Rice Pudding finished with roasted plum 5.45

Sticky Toffee Apple Crumble Trifle – layers of sponge, toffee, apple, custard and cream with a crumble topping 5.45

Strawberry Pavlova with fresh strawberries and chantilly cream 5.45

Homemade Brioche Bread and Butter Pudding with apricot glaze served with Crème Anglaise 5.45

Baileys Irish Cream and Vanilla Pod Crème Brulee 5.45

White Chocolate and Raspberry Cheesecake with creamy vanilla pod Ice cream 5.75

Lemon Posset served with lemon shortbread 5.75

Traditional Sticky Toffee Pudding served with toffee sauce and Cheshire Farm ice cream 5.45

Fruity Eton Mess with crushed meringue, berries and chantilly cream 5.45



**Ice Cream** - Blackcurrant and Liquorice, Honeycomb, Chocolate, Vanilla  
Choose 3 scoops - 3.95

*Add a 50ml glass of dessert wine to finish £1.95*

## Cheese and Biscuits

Nantwich Blue – a soft and creamy blue cheese with a spicy finish

Mature Cheddar – Butlers Secret Extra Mature Cheddar (14 months)

Mrs Appleby's Smoked Cheshire – Smoked traditionally in the smoke house with oak wood chips

Cornish Brie – A rich brie with a characteristic yellow buttery colour and mild creamy flavour

Choose 1 cheese - 3.95, 2 cheese - 5.45\*, 3 cheese 6.95\*

# Fixed Price Menu

Choose from the main menu any starter, any main meal (excluding items marked with \*) and any dessert, available at the times detailed over:-

**2 Course - £13.95**

**3 Course - £16.95**

Fixed Price Menu available on orders placed between the following times excluding Bank Holidays:-

Monday and Tuesday	---	5.30pm - 6.30pm
Wednesday - Friday	12.00 - 2.30pm	5.30pm - 6.30pm