

THATCH & THISTLE

TWO COURSE EVENING SPECIAL

Monday / Thursday £11.95 Friday / Saturday £12.95

STARTERS

CRISPY DUCK SALAD

Pan fried shredded duck in hoi sin sauce served on tossed salad leaves.

CHICKEN LIVER PATE

Chicken liver pate with red onion chutney.

MOULES PROVENCALE

Steamed mussels in tomato sauce.

BLACK PUDDING & BACON FRITTER

Black pudding & bacon fritter topped red onion Chutney served with a mustard dressing.

GARLIC MUSHROOMS

Creamy garlic & herb mushrooms.

MAIN COURSE

RUMP STEAK BORDALAISE (£1.50 supplement)

Slow braised rump steak in a rich red wine, shallot & mushroom Jus with mash potato & vegetables

CHICKEN AU POIVRE

Breaded chicken breast in a creamy pepper corn sauce Served with vegetables & choice of potatoes.

BBQ PORK LOIN

Strips of pork loin in chef's own BBQ recipe Served with salad & choice of potatoes.

PANFRIED MACKERAL

Pan fried mackerel fillets topped with sun dried tomatoes and basil dressing Served with vegetables & choice of potatoes.

LAMB SHANK (£3.00 supplement)

Slow roasted minted lamb Henry in a rich gravy Served with Vegetables & choice of potatoes.

VEGETARIAN DISH OF THE DAY

Please ask staff for Today's choices.

Choose a starter & main course or main course & Dessert.