

THE THATCH KITCHEN

Served Monday-Saturday

Please ask about our daily selection of homemade scones, Bakewell tarts & treats to go with your freshly brewed tea & coffee!

MENU

SOUP OF THE DAY (G, CY, MK)

Please ask your server. Served with home-make brown bread €6.00

ALL DAY BREAKFAST (G, E, MK)

bacon, sausage, black and white pudding, free range egg, baked beans, grilled tomato, sauté mushrooms, toast. Served with your choice of tea or coffee. Full €11.50 / Mini €9.50

6^{0Z} THATCH BEEF BURGER (G, E, MK)

with lettuce, tomato, choice of cheese or bacon, onion & ketchup. Served with chips or side salad €14.00

THATCH CHICKEN BURGER (G, E, MK)

Chicken goujons on a brioche bun with crisp lettuce & spicy mayo. Served with chips or side salad €12.00

THE THATCH TOASTIE (G, E, MK)

baked ham, Cheddar cheese, tomato & onion on sourdough. Served with chips or side salad €9.95

CAJUN CHICKEN WRAP (G, E, MK)

Chicken fillet, Cajun mayo, tomato, lettuce, served with chunky chips or side salad €9.50

TOASTED CLUB SANDWICH (G, E, MK)

Chicken, lettuce leaves, bacon and tomato served with chips or side salad €9.50

THE THATCH CHICKEN WINGS (CY, G, MK)

Crispy chicken wings tossed in signature house buffalo sauce. Small €8 / Large €12

6^{0Z} SIRLOIN STEAK SANDWICH (G, MK, F, MD)

with sautéed mushrooms, rocket and onion on ciabatta. Served with peppered sauce chips €15.00

FISH PIE (F, MK, CY)

Locally sourced fresh fish cooked with vegetables served with parmesan mash in a creamy sauce €12.00

TRADITIONAL BEEF LASAGNE (G, E, CY, MK)

Served with chips or side salad €9.50

MUSHROOM AND TARRAGON PASTA (V) (G, E, MK)

Sautéed mushroom in a creamy tarragon sauce on penne pasta €9.50

CHILDREN'S MENU

Goujons and chips, or Sausage and chips with Ice cream €6.95 (G)

DESSERTS

PLEASE ASK ABOUT OUR DAILY SELECTION

ALLERGEN GUIDE

Gluten: G | Crustaceans: C | Eggs: E | Molluscs: M | Soybeans: SB | Peanuts: P | Nuts: N | Celery: CY | Mustard: MD | Sesame Seeds: SS | Sulphites: SP | Lupin: L | Milk: MK | Fish: F

All dishes are stored, prepared and handled in an environment where food allergens are used. We have implemented controls to reduce the risk of cross contamination but cannot guarantee the absence of allergen transfer. The origin of our beef is Ireland.

