

THE THATCH KITCHEN

Sunday Lunch

STARTERS

SOUP OF THE DAY *(G, CY, MK)*

Please ask your server. Served with homemade brown bread €6.00

CAESAR SALAD *(G,E,M,D)*

Baby gem lettuce tossed in our signature sauce with croutons, lardons & parmesan cheese €7.50 *(add chicken €2.50)*

GARLIC MUSHROOMS *(G,E,MK)*

Mushrooms coated in golden breadcrumbs, served in garlic herbed butter on a bed of rocket and mixed leaf salad tossed in pesto €7.50

THE THATCH WINGS *(MD,SS,MK,CY)*

Marinated chicken wings in a choice of hot sauce or BBQ sauce. Small €8.00 / Large €12.00

MAINS

ALL DAY BREAKFAST – FULLY LOADED! *(G, E, MK)*

Bacon, fried eggs, sausage, black and white pudding, baked beans, grilled tomato, mushrooms, sautéed potatoes and toast. Served with your choice of tea or coffee €13.00

PRIME CUT ROAST SIRLOIN OF BEEF *(E,MK,CY)*

With mash and roast potatoes, homemade Yorkshire pudding, steamed vegetables and in house red wine jus €15.95

ROASTED CORN-FED CHICKEN SUPREME *(MK)*

Served with mash, roast potatoes, steamed vegetables and our in-house red wine jus €15.95

OVEN BAKED SALMON *(MK)*

Served with sautéed potatoes roasted carrots and broccoli and a white wine dill and lemon butter sauce €15.95

THATCH PRIME BEEF BURGER *(G, E, MK)*

On brioche bun, with onion ring, bacon, cheese baby gem lettuce, tomato and house relish. Served with chips €14.50

SOUTHERN FRIED BUTTERMILK CHICKEN BURGER *(G, E, MK)*

On brioche bun with baby gem lettuce, tomato and red onion. With taco sauce and hand cut chips. €14.50

PAPPARDELLI PASTA *(MK,E,G)*

Creamy tarragon & mushroom sauce with sautéed chestnut mushrooms & leek. Served with garlic bread €13.95 *(add chicken €2.00)*

SIDES €3.00 EACH

Creamy Mash | Onion Rings | Home Cut Fries | Sautéed Onions | Sautéed Mushrooms | Sweet Potato Wedges

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.

