

Appetisers



The Old Thatched Cottage

Soup of the Day	£3.95
Grilled Halloumi Grilled greek cheese served with grilled tomatoes & salad garnish	£4.95
Prawns & Mushrooms Cooked in garlic butter & fresh cream	£5.95
Whitebait Deep fried & garnished with salad	£5.95
Crevettes King prawns cooked in garlic butter & parsley	£7.95
Scampi Breaded whole tails, garnished with salad	£3.95
Crayfish Tails Cooked in a creamy sauce with garlic, a hint of chilli, finished on a potato bake	£5.95
Tiger Prawns Oriental Cooked with garlic, ginger & spring onions	£5.95
Prawn Cocktail Marie Rose	£4.95
Avocado with Prawns Fanned Avocado topped with prawns, dressed with Marie Rose sauce & garnished with salad	£5.95
Camembert Wedges Garnished with salad & cranberry sauce	£5.50
Garlic Bread Garnished with salad	£2.95
Pate with toast Garnished with salad	£3.95
Melon Cool & fresh served with Port	£3.50



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Specialities

Chicken Au Poivre Fanned breast of chicken cooked with crushed peppercorns & cream flamed with brandy	£13.95
Chicken Marsala A breast of chicken cooked with shallots & mushrooms in a marsala wine & cream sauce	£13.95
Entrecotes Aux Champignon Tender sirloin steak cooked with a red wine & mushroom sauce	£18.95
Fillet Au Poivre Fillet steak cooked with crushed peppercorns, flamed with brandy finished with a cream sauce	£21.95
Tornados Rossini Fillet steak cooked in a sherry sauce topped with pate & served on fried bread	£21.95

Greek Specialities

Moussaka The most famous of all Greek dishes. Layers of mincemeat, aubergine, corgettes, scalloped potatoes topped with a cheese sauce	£12.95
Kleftiko A generous portion of tender lamb cooked in a clay oven "The Greek Way"	£14.95

All meals are served with fresh vegetables of the day and choice of potatoes.

Chicken Kebab Marinated chicken skewers served with greek salad, pitta bread & tzatziki	£12.95
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Main Courses



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Gammon Steak 280g £10.95

Sirloin Steak 230g £16.95

Fillet Steak 230g £19.95

Special Mixed Grill £18.95
Sirloin steak, gammon steak,
two lamb cutlets, sausage & an egg

T-Bone Steak 500g £22.95

All served with grilled tomato, mushrooms,
petit pois & choice of potatoes

Salmon Mariner £13.95
Fresh red salmon poached in a creamy
sauce with prawns & mushrooms

Deep Fried Whole Scampi Tails £10.95

All served with fresh vegetables of the day & potatoes.



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Vegetarian

Roasted Capsicum

Filled with spinach, tomatoes, spring onions, garlic & topped with fresh parmesan cheese shavings

£9.95

Served with fresh vegetables of the day & potatoes

Vegetable Strogonoff

Selections of fresh vegetables cooked with english mustard, flamed with brandy & finished with fresh cream

£10.95

Served with rice

Extras

Garlic Bread

£2.95

Mushrooms

£2.95

Battered Onion Rings

£2.95

Greek Salad

£3.95

Cauliflower Cheese

£3.95

All our prices include VAT. There is no service charge.
Gratuities are at the discretion of the customer.

Wine List



The Old Thatched Cottage

“Burgundy makes you think of silly things; Bordeaux makes you talk about them; and Champagne makes you do them”

BRILLAT SAVARIN



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White Wines

SANTA SERENA SAUVIGNON BLANC (Chile)	14.95
<i>A very clean and citrusy Sauvignon Blanc with bags of flavour and great balance.</i>	
ROPITEAU L'EMAGE SAUVIGNON BLANC VDP CÔTES DE GASCOGNE (France)	14.95
<i>Delicious gooseberry notes and a crisp, dry finish.</i>	
MCGUIGAN BLACK LABEL CHARDONNAY (Australia)	15.95
<i>A smooth, round white with delicious apricot aromas and flavours of white peach, finishing with a touch of honey.</i>	
KEO APHRODITE (Cyprus)	14.95
<i>Dry, Crisp white with melon and citrus fruit aromas. Pleasant and easy drinking.</i>	
OTRA VIDA VIOGNIER (Argentina)	14.95
<i>Brimming with apricot and honey aromas. A lively fresh flavour with a delicious tropical fruit aftertaste.</i>	
INDOMITA SAUVIGNON BLANC (Chile)	15.95
<i>An elegant and subtle aroma, with white flowers and a hint of citrus. On the palate it is fresh with a round, flavourful vibrant attack.</i>	
MARQUÉS DE CÁCERES BLANCO (Spain)	15.95
<i>Fresh bouquet, mineral notes, apples and pears with a lightly exotic touch. Full of fruit flavours on the palate and an outstanding freshness.</i>	
TRULLI PINOT GRIGIO (Italy)	15.95
<i>Flowery young aroma with a hint of spice. Dry and crisp with good fruit.</i>	
ANAPAI RIVER SAUVIGNON BLANC (New Zealand)	17.95
<i>A vibrant, citrusy wine with an aroma of fresh gooseberries and packed with tropical fruit flavours.</i>	
SANCERRE 'LA CRELE' (France)	28.50
<i>Rich Sauvignon bouquet and crisp gooseberry fruit on the palate. Well made wine with vibrant fruit characteristics.</i>	
DROSTDY HOF CHENIN BLANC (South Africa)	15.95
<i>Brilliant straw with green tinges. Aromas of citrus fruit. Medium-bodied with plenty of deciduous fruit flavours.</i>	
CHABLIS DOMAINE JEAN DURUP (France)	26.95
<i>Classic Chablis - unadulterated Chardonnay. Steely dry and crisp with long lasting flavours. A great wine.</i>	



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Red Wines

SANTA SERENA CABERNET SAUVIGNON MERLOT (Chile) <i>Blackcurrant flavours softened by juicy, plummy fruit. A smooth, rich red.</i>	13.95
ROPITEAU L'EMAGE CABERNET SAUVIGNON VIN DE PAYS D'OC (France) <i>Silky smooth red with irresistible blackcurrant aromas.</i>	14.95
MCGUIGAN BLACK LABEL SHIRAZ (Australia) <i>Ripe, vibrant blackcurrant fruit aromas with fresh plum and spice flavours on the palate.</i>	15.95
STONELEIGH PINOT NOIR (New Zealand) <i>Soft and supple with ripe, dark red berry fruit flavours, overlaid with savoury, toasty spice.</i>	27.95
INDOMITA CARMENERE (Chile) <i>Wild fruits, truffles and violets on the nose combined with a spiced and herby character. Gentle and fleshy on the palate.</i>	16.95
OTRA VIDA MALBEC (Argentina) <i>A powerful wine with ripe plum and cherry fruit, soft tannins and a lingering finish. Dervedly Decanter Trophy Winner 2007.</i>	16.95
VALPOLICELLA CLASSICO SUPERIORE 'VIGNETI DI MONTEGRADELLA' SARTORI (Italy) <i>A premium Valpolicella. Intense red colour, fruity aromas and a slightly spicy finish. Aged for 12 months in oak casks.</i>	24.95
RIOJA MARQUÉS DE CÁCERES (Spain) <i>Ruby red in colour with sweet cherry aromas and silky oaky flavours. Light, smooth velvety texture.</i>	19.95
CHÂTEAU LA CROIX BONNELLE (France) <i>A well defined bouquet of dense ripe fruit leads to an elegant palate of soft Merlot flavours, delicate and long.</i>	27.50
CHÂTEAUNEUF DU PAPE 'LE PALAIS DES PAPES' (France) <i>The high percentage of Grenache makes soft, early ripening wine. Some enticing spice and a velvet finish.</i>	34.95
FLEURIE 'CHÂTEAU DU FLEURIE' (France) <i>A wonderful, rich, elegant bouquet, especially powerful and stylish.</i>	27.50



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Rose Wines

SANTA SERENA ROSÉ (Chile)	13.95
<i>This wine shows fresh red berry fruit character on the nose and palate, in an off-dry style which is very refreshing.</i>	
MATEUS ROSÉ (Portugal)	13.95
<i>A popular, slightly sweet rose</i>	
MARQUÉS DE CÁCERES ROSÉ (Spain)	15.95
<i>A light, fresh style with appetising strawberry fruit flavours.</i>	
PINOT GRIGIO ROSÉ (Italy)	15.95
<i>Soft pink colour, refreshing burst of strawberries, a very easy style of wine..</i>	
SANCERRE ROSÉ "LA PERRIERE" (France)	29.50
<i>Light salmon colour with a hint of raspberry. Refreshing and round on the palate, with aromas of red berries, strawberries and cherries.</i>	

Champagne

REYNIER BRUT	33.95
<i>A light, elegant Champagne with soft, full flavours and consistent mousse, good balance and age.</i>	
LAURENT PERRIER BRUT	46.95
<i>Delicacy combined with rich full fruit flavour and a lingering finish.</i>	
VEUVE CLICQUOT YELLOW LABEL	49.95
<i>Full-bodied, rich and fruity with great elegance and a delightful long finish.</i>	
DOM PERIGNON	150.00
<i>The flagship wine from the House of Moet et Chandon. Rich, full flavoured, with great elegance and style.</i>	
KRUG GRANDE CUVÉE	225.00
<i>Rich, seductive biscuity bouquet with a fine mousse and complex flavour.</i>	

Rose Champagne

REYNIER ROSÉ	38.95
<i>A wonderfully light, elegant rosé with soft vibrant strawberry fruit flavours.</i>	
LAURENT PERRIER ROSÉ	70.00
<i>Complex, soft and full flavoured with a rich, raspberry-blackcurrant nose and palate.</i>	