



the thatch

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www.thethatchnantwich.co.uk

GF -Gluten Free / GFO - there is a gluten free option available so please make your server aware / V - Vegetarian
Please speak to a member of staff if you have any dietary requirements or intolerances

Welcome to our 15th Century pub

The Thatch at Faddiley, Nantwich is a popular stop amongst tourists visiting the picturesque county of Cheshire providing both a tremendous example of thatched old England and a welcome break with good traditional home cooking.

Faddiley is just half an hour south of Chester, its origins date to founding of the Romans fortress Dewa in 70 A.D. Around 584 A.D the battle of Feathanleag is believed to have taken place on the site of The Thatch in which the British force led by Brochwel Prince of Powys defeated the army of Ceawlin, King of the West Saxons from advancing into Wales.

It is believed that The Thatch was built around 1450 by the Tollemache family of the Peckforton estate, originally known as the Tollemache Arms, the name changed to The Thatch in 1995. It was also called the Cheshire Cheese at one stage, earlier last century.

Faddiley is just outside of Nantwich, an exceptionally pretty market town, which was nearly destroyed around 1069 by William the Conqueror, during the Norman conquest of England.

Later around 1583 the town again came near to total destruction when the Great Fire ravaged Nantwich. Queen Elizabeth I gave generously to rebuild the town which had been a major salt producer.

Today, Nantwich provides a wealth of historic listed buildings of Elizabethan, Victorian and Neo-Classical Georgian architecture.

Further north you can find the roman city of Chester which is a must visit. Closer to us is Beeston Castle with a superb view of the Cheshire Plains. Wales is just down the road and Llangollen is always worth a visit to see the railway and canal running through it with the hills surrounding.

Thatch Snacks

A little nibble while you wait

HOMEMADE SODA BREAD

sea salted butter (v)

SPICY ROASTED NUTS (v)

CRISPY WHITEBAIT

'spiked' Marie Rose sauce

TEMPURA ASPARAGUS

chilli crème fraîche (v)

£3.50 each

Starters

CHEF'S SOUP OF THE DAY

warm bread and butter (v) (gfo) £5.50

CHICKEN LIVER PARFAIT

house chutney, toasted soda bread (gfo) £6.50

BEETROOT AND VODKA CURED SALMON

vanilla crème fraîche, pickled beetroot, shallot rings (gf) £6.50

PAN FRIED SCALLOPS

mango purée, pineapple and mint salsa, crispy mint leaves (gf) £9

GOATS CHEESE PANNA COTTA

roasted hazelnuts, baby pear, chive oil (v) (gf) £5.95

DUCK HASH CAKE

duck egg, onion purée, crispy leek, orange hollandaise £7.50



Seasonal and Classic

HERB CRUSTED PORK FILLET

sage and onion creamed potato, spinach, apple purée, pickled baby carrot, herb velouté £14

PAN FRIED CHICKEN SUPREME

pomme purée, carrot and courgette ribbons, baby turnip, red wine sauce £14

OVEN BAKED COD LOIN

crispy cockles, samphire, stem broccoli, bisque (gfo) £16

GLAZED BEEF CHEEK

mushroom ketchup, jenga chips, baby watercress (gf) £16

PAN FRIED DUCK BREAST

beetroot and potato blini, pickled mushrooms, cavolo nero, raspberry jus £16.50

RISOTTO MILANESE

wild mushrooms, truffle noir, parmesan (v) (gf)

starter £6 | main £12

FISH AND CHIPS

battered haddock, hand cut chips, tartare sauce, mushy peas, lemon (gfo)

small £10 | large £13.50

VEGAN BURGER

glazed burger bun, hand cut chips (ve) £11

Hand Crafted PIE OF THE DAY

*ask your server for
today's pie £13*



From the Grill

6^{oz} STEAK BAVETTE £15

10^{oz} RIBEYE STEAK £22

12^{oz} BACON CHOP £14

all above served with blue cheese stuffed mushrooms, roasted tomato, hand cut chips, watercress and a choice of peppercorn, blue cheese or Diane sauce

Fancy an egg? Just ask

8^{oz} BEEF BURGER

cheddar cheese, pretzel bun, slaw, relish, pickled red onion, gem lettuce, tomato, hand cut chips £13

**BUTTERMILK FRIED CHICKEN
BURGER**

pretzel bun, slaw, relish, pickled red onion, gem lettuce, tomato, hand cut chips £13

Salads

CLASSIC CAESAR SALAD

*baby gem lettuce, anchovies, sea salt
croutons, smoked bacon, parmesan (gfo)*
£9.50

SEARED STEAK

*blue cheese, spinach, mixed leaves, new
potato, radish (v) (gf) £14*

GLAZED GOATS CHEESE

*sun blush tomato, pickled onion, rocket,
stem broccoli, hazelnuts, balsamic glaze*
(v) (gf) £10.50

HERBED QUINOA

*pumpkin seed, spinach, kale, apple,
cherry tomato (v) (gf) £9.50*

*Add either of these to the above salads
Chicken £3 | Salmon £4*

Light Bites and Sandwiches

(Served until 6pm)

FREE RANGE THREE EGG OMELETTE

Smoked haddock, chive, parmesan

Confit chicken, smoked streaky bacon, spring onion

Goats cheese, caramelized onion, sun blushed tomato (v)

All served with house salad, kettle crisps £8.85

SANDWICHES

Served on white or brown with house salad and kettle crisps

Seared steak, caramelized onion, dill pickle, Dijon mustard, mayonnaise, rocket £9.95

Open prawn, Marie Rose, gem lettuce, pickled cucumber £8.50

Smoked streaky bacon, baby gem lettuce, beef tomato, black pepper mayonnaise £7.95

Confit chicken, mango, spring onion, iceberg lettuce £7.95

Cheshire cheese, heritage tomato chutney, pickled red onion, rocket (v) £6.50

Sides

SWEET POTATO FRIES £3.50

HAND CUT CHIPS £3.50

PARMESAN AND CHIVE HAND CUT CHIPS £3.50

SEASONAL VEGETABLES £3.50

ONION RINGS £3.50

BUTTERED KALE, BACON AND BLUE CHEESE £3.50

HOUSE SALAD, HONEY MUSTARD DRESSING £3.50

**TENDERSTEM BROCCOLI, CAESAR DRESSING, ROASTED
HAZELNUTS** £3.50

ROCKET, CHERRY TOMATO, PARMESAN, BALSAMIC GLAZE £3.50

Desserts

DOUBLE CHOCOLATE BROWNIE

rich chocolate sauce, white chocolate ice cream £6.50

STICKY TOFFEE PUDDING

butterscotch sauce, honeycomb ice cream £6.50

PASSION FRUIT CHEESECAKE

mango and kiwi salsa, roasted cashew nuts, sesame crème fraîche £6.50

TOFFEE MILK AND NUTMEG TART

lime tuille, lime sorbet £6.50

RASPBERRY PANNA COTTA

macerated raspberry, raspberry 'soup', granola (gfo) £6.50

CHEESEBOARD

selection of British cheeses, water biscuits, traditional accompaniments (gfo)

£7.95 for one person | £10.95 for two people

Ice Cream £1.95 per scoop

vanilla | strawberry | chocolate | honeycomb

(ask your server for guest flavours!) (gf)

Vegan

STARTERS

CURRIED RICE AND SUMMER VEGETABLE MEDLEY SOUP £5.50

TEMPURA ASPARAGUS

black olive dip £6

LEMON AND CORIANDER HUMMUS

pitta bread £4.50

MAINS

VEGAN BURGER

glazed burger bun, hand cut chips £11

TOFU AND CAULIFLOWER BIRYANI

cauliflower fritter and pita bread £9.50

HERBED QUINOA SALAD

pumpkin seed, spinach, kale, apple, cherry tomato

DESSERTS

FROZEN LIME, LEMON AND BLACKCURRANT TEAR DROP,

lime sorbet £6.50

VEGAN MESS

almond milk, granola, honey and thyme syrup, summer fruits £6.50

SELECTION OF SORBETS

£1.95 per scoop

Just a quick note

All of our food is freshly cooked to order so during busy times there may be a slight wait

If you are pushed for time, please speak to your server before ordering your food

Wine List

WHITE

	125 ml	175 ml	Bottle
O&E (Sauvignon Blanc, France) <i>Light and fresh flavours of gooseberry and limes. Delicious served as an aperitif or with a fish dish.</i>	£4.50	£5.60	£18.95
Jack Rabbit (Pinot Grigio, Italy) <i>A dry white wine with crisp citrus flavours of fruity peach and pear.</i>	£4.50	£5.60	£18.95
Boomerang Bay (Chardonnay, Australia) <i>Bursting with fresh citrus and tropical fruit. Silky mouth feel and good acidity on the finish.</i>	£4.60	£5.60	£18.95
Silverlake (Sauvignon Blanc, New Zealand) <i>Captures the essence of New Zealand Sauvignon Blanc with flavours of fresh herbs, melon and grapefruit zest.</i>	£4.90	£6	£24
Los Ondas (Viognier, Chile) <i>Aromatic and lively with flavours of apricot, melon and a long, fresh finish.</i>	Sold by bottle only		£21.95

ROSE

Rose Botter (Pinot Grigio Rosato, Italy) <i>Fresh and fruity with citrus and sherbet flavours, this wine is a lovely aperitif or matched with poultry or seafood.</i>	£4.50	£5.60	£18.95
Brightside (White Zinfandel, USA) <i>A fruity blush wine light strawberry fruit aromas and red berry flavours.</i>	£4.60	£5.60	£18.95

RED

Clockwork Raven (Merlot, Chile) <i>Inspired by the birds, who always find the ripest grapes, we have selected this merlot with your well-times enjoyment in mind</i>	£4.50	£5.60	£18.95
Brightside (Cabernet Sauvignon, Spain) <i>Fruity, full flavoured wine. Aromas of blackcurrant and cherry dominate.</i>	£4.60	£5.60	£18.95
Bad Eye Deer (Shiraz Cabernet, Australia) <i>A gusty red with tastes of juicy red berry fruit and plenty of spice.</i>	£4.50	£5.60	£18.95
Federico Paternina (Rioja, Spain) <i>It's bright cherry red colour is matched with vibrant characters of strawberries and a hint of spice.</i>	£4.80	£6.00	£22.95
Marques De Alfamen (Shiraz, Spain) <i>Great easy drinking red has dark cherry flavours and soft tannis with a hint of drinking spice.</i>	£4.50	£5.60	£18.95
Cotes du Rhone (Chateau Courac, France) <i>Pretty floral nose with notes of lavender and a touch of vanilla gives way to a full, powerful palate of black cherry.</i>	Sold by bottle only		£25

HOUSE FIZZ

H.Lanvin & Fils £31.95
Golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded tasty palate.

CHAMPAGNE

Veuve Clicquot Yellow Label £60
A blend of two thirds black grapes for body, balanced with one third chardonnay for elegance.

Veuve Clicquot Rose £70
Aromas of fresh red fruits lead to biscuity notes of dried fruits and Viennese pastries.

PROSECCO

Botter Prosecco Vignana £19.95
Perfect for all finicky wine lovers! Treviso extra dry from the Vignana winery.

Ponte Prosecco (200ml) £7.50
An elegant, fresh and fruity bouquet with hints of green apples., peach and pear. Extra dry.