

The Thatch

• OLD WORLD BAR & RESTAURANT •

WELCOME

The Thatch, situated in the village of Crinkill, is one of the oldest pubs in County Offaly. As the name suggests it has always been thatched. Many of the older generation will remember this quaint and indeed exclusive pub as 'Mother Walsh's'.

Throughout the years, many visitors from abroad have come to The Thatch and reminisced on stories told to them by their fathers and grandfathers who affectionately remember happy evenings spent in the warm atmosphere of this fine traditional pub.

In 1995 a restaurant was added and its food business has grown from strength to strength. The Thatch has won many awards from the Restaurant Association of Ireland as well as numerous accolades from distinguished food critics and writers.

The Thatch offers the very best of modern Irish cuisine always using the finest local and seasonal produce. All food is prepared by Head Chef James McDonnell and his team.

We hope you enjoy your meal and your visit to The Thatch.

With much appreciation for your custom.

The Thatch

• STARTER •

VEGETARIAN CROQUETTE €7

Creamy Mash, Sun-dried Tomato, Butternut Squash, Pesto & Goats Cheese served on Spinach Cream Sauce.

SMOKED CHICKEN SALAD €7

Warm Smoked Chicken, Summer Leaves & Mango Slivers drizzled with Honey & Mustard dressing.

EXOTIC FRUIT PLATE €6.50

Juicy Watermelon, Mango Slivers, Passion Fruit, Blueberries & Pineapple rings served with Apple sorbet.

TEMPURA BATTERED FLAT MUSHROOM €7.50

Flat Mushroom with a Brie & Pesto Filling, Served with Seasonal Salad.

BOUILLABAISSÉ €6

Intense flavoured Fish Soup with Star Anise, Fennel, Garlic, Tomato, Thyme, Prawns & Mussels.

DUBLIN BAY PRAWNS €8.50

Chilled King Prawns Marinated in Olive Oil, Lemon & Herbs served with Baby Leaves & Brandy Flavoured Marie-Rose Sauce.

GARLIC MUSHROOMS €7

Golden Fried Garlic Mushrooms with Garlic Mayonnaise

SOUP €5.50

French Onion Soup, with Parmesan Croutons. Served with Brown Soda Bread.

DUCK CONFIT €7.95

Slow Cooked Duck Confit in Herbs, Spices & White Wine. Served Chilled with Toasted Wholemeal Bread & Orange Marmalade.

CRAB CLAWS €8.95

Sauté Crab Claws in Garlic Butter served with Seasonal Leaves.

PANÉ PIGS HEAD €7.50

Slowed Braised with Herbs & Spices, Compressed Coated in Flour, Egg & Breadcrumbs then Pan-fried & Served with Red Onion Marmalade.

PIGEON TERRINE €7.50

Marinated Pigeon Breast layered with Orange, Lime & Cranberry wrapped in Bacon. Served with Cumberland Sauce.

The Thatch

• MAIN COURSE •

SALMON MILLE FEUILLE €18

Layers of Salmon with Smoked Haddock, Aubergine Purée, Cream Spinach & Pernod Sauce.

CHICKEN €18

Roulade of Chicken, with Smoked Bacon, Sun-dried Tomato with a Creamy Mushroom Sauce.

KING SCALLOPS €22

Sauté King Scallops with Black Pudding & Lime/Cream.

GUINEA FOWL €20

Lemon Roasted Guinea Fowl with Sage Stuffing & Braised Leeks.

PLAICE €18

Baked Fillet of Plaice with Crab, Tomato & Basil.

DUCK €20

Crispy Boneless Stuffed Duck, served with Orange sauce & Plum Compote.

OSTRICH €26

Pan-Fried Ostrich Steak with Red Wine Jus & Sweet Potato Mash.

LAMB RUMP €18

Roast Lamb Rump, cooked to your liking, served with Cabbage & Bacon Cream with a Rosemary Jus.

VEGETARIAN €16

• Sweet Potato, Spinach, Mushroom, Cashel Blue Cheese Cannelloni.

• Penné Pasta with Goats Cheese, Spinach & Tomato Sauce.

• Cassoulet of Chickpeas with Roast Vegetables, Coconut Milk & Tomato Sauce.

Add Chicken or Prawns €3.50

ALL OF THE ABOVE MAIN COURSES ARE SERVED WITH
Creamed Potato & Fresh Market Vegetables or Seasonal Leaves & Skin-On Fries

Please inform your server of any dietary requirements.

The Thatch

• MAIN COURSE •

• *Steak House Specials* •

CÔTE DE BOEUF FOR ONE €24

Rib-Eye of Beef, cooked to your liking, served with Onion Rings & Blue Cheese Butter.

PORTERHOUSE €29

16oz Sirloin Steak with Pepper Sauce.

SIRLOIN STEAK €24

10oz Sirloin Steak with Garlic Butter.

FILLET STEAK €26

9oz Fillet Steak served with Pepper Sauce.

STEAK SANDWICH €14.50

6oz Steak Sandwich, served in a Toasted Bap with Onion, Mushrooms & Pepper Sauce

RIB-EYE STEAK €20

12oz Rib Eye Steak with Pepper Sauce

• *Signature Burgers* •

CHICKEN BURGER €14

Breaded Chicken Kiev served in a toasted bap with Garlic Mayo & Sweet Chilli.

BEEF BURGER €14.50

Homemade Beef Burger with Bacon, Fried Egg and Black Pudding

ALL OF THE ABOVE MAIN COURSES ARE SERVED WITH
Summer Leaves & Skin-On Fries

Please inform your server of any dietary requirements.

The Thatch

• DESSERT •

APPLE & MIXED BERRY CRUMBLE €6

with Vanilla Custard

PAVLOVA €6

Summer Fruit & Whipped cream.

CHEESECAKE OF THE DAY €6

CHOCOLATE TART €6

with Raspberry Sorbet

CHARLOTTE RUSSE €6

SELECTION OF ICE-CREAM €6

ETON MESS €6

CARAMEL MALTESER ICE-CREAM TORTE €6

PROFITEROLES €6

THE ABOVE DESSERTS ARE SERVED WITH

Vanilla Ice-cream & Freshly Whipped Cream

SELECTION OF IRISH ARTISAN CHEESE €

Fruit Compote, Crackers & Chutney

• Hot Drinks •

Filtered Coffee €2.00

Tea €2.00/Tea for Two €3.50

• Specialty Hot Drinks •

LIQUEUR COFFEE

- Irish
- French
- Calypso
- Russian

All our Irish Coffees are made with
Local Tullamore Dew Whiskey
€6.00

Please inform your server of any dietary requirements.