

# Welcome to The Thatched Cottage

Come inside, step back in time, enjoy fine food, ale and wine...



so much more than just good food

Restaurant, Bar, Takeaway

**FARM SHOP**



Butcher, Baker, deli



&

**Country Park**



To contact us: tel 01205 460870,  
email: [bob.lowrie@btinternet.com](mailto:bob.lowrie@btinternet.com)

or visit our web site

[www.thatchedcottagerestaurant.co.uk](http://www.thatchedcottagerestaurant.co.uk)

# *January 2012 a la carte menu*

*a selection of your favourites*

## Starters

### **Soup of the day**

with bread roll & butter

£ 4.95

### **Mozzarella**

Tomato & red onion bruschetta, pesto with dressed leaves

£ 5.45

### **Deep Fried Goats Cheese**

in Brioche Crumb, Served with Chilli Jam & crusty bread

£ 5.45

### **Portobello Mushrooms**

Served on toast with a Lincolnshire poacher cheese & spinach cream sauce

£ 5.45

### **Country Pork Pate**

Served with Dressed salad, toast & home made chutney

£ 5.45

### **Highland Smoked Salmon**

6.95

served with lemon, dressed salad & brown bread with butter

£

## Main courses

### **Poached Salmon**

new potatoes & vegetables served with a parsley & spring onion sauce,

£ 12.95

### **Pan Fried Sea Bass**

with buttered spinach, new potatoes with a prawn and herb cream sauce

£ 14.95

### **Beef Stroganoff**

served with chunky chips or rice

£ 12.95

### **Pan fried pork cutlet**

On a cheese & herb mash with roasted vegetables and a port jus

£ 14.45

### **Breast of chicken wrapped in Sutterton home cured bacon**

£ 14.45

with a spinach & herb mash topped with a Lincolnshire poacher cheese sauce

### **Crispy 1/2 Roast Gressingham Duck**

served with braised red cabbage & apple served with rosemary potatoes & a morello cherry sauce

£ 16.45

### **Risotto**

served with roasted butter squash, spinach, sun dried tomato with a rocket and parmesan cheese

£ 12.45

**Extra side dishes:** of chunky chips, rice, new potatoes, mixed salad or vegetables of the day £ 1.95

## Sutterton Sizzlers

In a Barbeque or Szechwan sauce, served with chips or rice

**Tender Strips of Beef** £ 14.95

**Surf and Turf** £ 16.95

King Prawns & tender strips of Beef



*“the best of British shorthorn beef”*

*All served with* with chunky chips & a garnish of grilled tomato, Portobello mushroom, onion rings

**8 oz Rib Eye** £16.95

**10 oz Sirloin** £18.95

**8 oz Fillet** £19.95

**16 oz Mixed Grill** £19.95

*served with a marinated rump steak, pork loin, breast of chicken, Lincolnshire Sausages  
our own chunky chips & a garnish of grilled tomato, Portobello mushroom, onion rings*

- *You may choose to have your steak black pepper grilled* £ 1.95
- *Or with a sauce of your choice* £ 1.95

**Chasseur sauce, Red wine & mushroom sauce, Peppered sauce or cream of Stilton sauce**

**Desserts** £ 5.95

**Raspberry & Lemon trifle**

**Tiramisu** serve with chocolate ice cream

**Crème brulee with biscotti**

**Lincolnshire Cheese Selection** with:- biscuits, celery & chutney £ 7.95

**Or**

**With biscuits, celery, chutney & Taylors Vintage Port** £10.95

# Welcome to the Thatched Cottage



RESTAURANT & BAR,  
FARM SHOP,  
RARE BREED FARM, ARBORETUM & COUNTRY PARK

*Whether your visit is to enjoy a walk around our 8 acre woodland park,  
a chat with the donkeys Murphy & Poppy, a baa baa with the Jacobs rams, Jason & Mark*

*or*

*a quiet drink, a conversation with friends  
a snack in the bar or on the patio  
a pleasing lunch or dinner in our restaurant  
or to celebrate a special occasion*

Jason Dust licensee, Bob & Marion Lowrie your hosts,

“invite you to come inside, step back in time, enjoy fine food, ale  
or wine.”

Relax & enjoy the ambience, warmth and hospitality of our freehold bar & restaurant.

The thatched cottage with its columns & beams take you back to Norman times when Sutterton was chosen as a site for the building of one of Lincolnshire's many Norman churches.

## Speaking of food, provenance is our mark of assured Quality

Our beef selected from British shorthorn native breeds is reared at Crowtree House Farm, Wragg Marsh, Spalding, fed on the fens and hung for three weeks in our own cold store.

Lamb & Pork selected by Wrights of Boston, one of the few family run abattoirs left in the county, is reared on the Lincolnshire Wolds. Free range Lincolnshire Poultry is supplied by Ruskington Poultry of Dorrington.

Our vegetables are supplied by John Hull here in Sutterton and often direct from the fields of Cyril Baker one of Sutterton's diminishing band of smallholders.

*a*

*“Taste of Excellence”*

*Gold Citation*

*from the readers of Lincolnshire Life for the past 3 years.*