

A'LA CARTE MENU

SPRING 2020

STARTERS

Fresh bread and whipped butter - **£3** (GF*)

House marinated olives - **£3** (GF, V*)

White onion and brie soup, Grana Padano cheese twist
and truffle oil - **£6** (GF*, V)

Gin and pink peppercorn cured salmon, lemon emulsion,
caviar and burnt orange - **£7** (GF, DF)

Crispy lamb shoulder fritters, green sauce, whipped
goats curd and watercress - **£7**

Scotched duck egg, black pudding and smoked bacon
sausage meat, house piccalilli and baby leaf salad - **£7** (DF)

Grilled local mackerel, chorizo, buttered
leeks and crispy shallots - **£8** (GF)

Salt baked root vegetable and puffed barley salad,
roasted garlic and rapeseed oil - **£6** (V*, GF)

Roasted wild mushroom pate, pickled mushrooms,
truffle salsa and rye bread - **£6** (V*, GF*)

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MAINS

10oz locally reared ribeye steak, beef tomato, water cress and triple cooked chips - **£25** (DF*, GF)

Venison ragu, fresh egg pasta, Grana Padano cheese and herb crumb - **£12**

Cider braised pork belly, spicy nduja sausage, braised fennel, crispy cheek and cider sauce - **£14**

The "Thatched" burger. 7oz fresh beef burger, beef tomato, gem lettuce, smoked cheddar, crispy onions, pretzel bun and triple cooked chips - **£14** (V**, GF*)

Whole grilled sole, served on the bone with sea herbs, lemon and caper butter and warm potato salad - **£16** (GF)

Pan roasted hake fillet, creamy mussel and cider broth, new potatoes, fine beans and spring onion - **£15** (GF, CF)

Local fish pie, mashed potato, seasonal greens and a lemon and parsley crumb - **£13** (GF*)

Ale battered, locally caught fish and triple cooked chips, tartare sauce, fresh peas and lemon - **£12** (GF*, DF)

Roasted celeriac and spelt risotto, truffle salsa, aged cheddar and peppery leaves - **£12** (V*, GF)

Baked goats cheese, chicory and radicchio salad, warm beetroot and walnut vinaigrette - **£12** (GF, V)

SIDES

Triple cooked chips - **£3**

Mixed leaf salad - **£3**

Seasonal vegetables - **£3**

Creamy mashed potato - **£3**

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DESSERTS

Lemon posset, homemade shortbread
and hedgerow berries - **£6** (GF*, V)

Dark chocolate and coffee delice, peanut butter
ice cream and chocolate textures - **£6** (GF, V)

Sticky date and ginger sponge, butterscotch
sauce and vanilla ice cream - **£6** (V)

Banoffee pie, Chantilly cream
and chocolate flake - **£6**

BBQ pineapple, coconut sorbet and
a pineapple and rum puree - **£6** (GF*, V)

Seasonal fruit crumble with either crème
anglaise, clotted cream or ice cream - **£6** (GF*)

Regional cheese board, miller damsel biscuits,
preserved fruits and house chutney - **£9** (GF*)

GF-gluten free, GF*-can be adjusted to accommodate dietary needs, V-vegetarian, V*-vegan, V**- vegetarian
option available, DF-dairy free, CS-contains shellfish

All of our dishes are prepared in house and most can be adjusted to meet dietary needs.
Please inform your server of any dietary needs and we will do all we can to accommodate you.

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