

LIGHT LUNCH MENU

SPRING 2020

House roasted mixed nuts (GF, V*)	£3
House marinated mixed olives (GF, V*)	£3
Fresh bread and whipped butter (GF*)	£3
Scotched duck egg, house piccalilli and baby leaf salad	£7
Crispy boy laity cheese and bitter leaf salad (V)	£6
Soup of the day, fresh bread and butter (V, GF*)	£6
Fresh whitebait and marie rose sauce (GF*)	£7
Seasonal salad (see server for details) (V*)	£6
Cider steamed Exmouth mussels (GF)	£8
The Thatched Tavern ploughmans (GF*) (local cured meats, cheddar, apple, piccalilli, fresh bread and pickles, great for 2 to share)	£12
Freshly battered fish finger sandwich, tartare sauce and gem lettuce (GF*)	£7
Devon cheddar and house made chutney sandwich and potato crisps (GF*, V)	£7
Locally reared, rare roast beef and fresh horseradish sandwich and potato crisps (GF*)	£8

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.

The ultimate Devon country pub experience