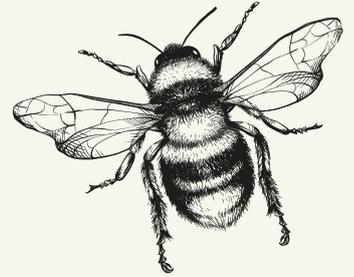


A'LA CARTE MENU

SUMMER 2020



NIBBLES

House marinated olives (GF, V*, DF) £4 Mixed roasted nuts (GF, V*, DF) £3 Fresh sourdough and whipped butter (GF*, V) £3

SMALLER PLATES

Scotched duck egg and picalili (GF*, DF)	£7	Heritage tomatoes, whipped goats curd and fennel pollen (GF, V)	£6
Fresh sausage roll and grape mustard mayo (DF)	£7	Salt baked golden beetroot, radish, fennel and water-cress, with a sherry vinaigrette (GF, V*, DF)	£6
Fresh white bait and marie rose sauce (GF*, DF)	£6	Sandwiches (served on sourdough/wholegrain) (V, GF*)	£7
Potted smoked trout, dill pickled cucumber and rye toast (GF*)	£7	Roast beef and horse radish	
Watermelon gazpacho, feta cheese, pine nuts and chive oil (GF, V)	£6	Mature cheddar and tomato	
Wye valley asparagus, coddled egg and truffle (GF, V, DF)	£7	Fish finger and tartare	

BIGGER PLATES

10oz locally reared ribeye steak, grilled tomato, water cress and triple cooked chips (DF*, GF)	£24	Char-grilled tender stem broccoli, black garlic vinaigrette, roasted shallot and toasted almonds (V*, GF)	£13
Ale battered, locally caught fish and triple cooked chips, tartare sauce, fresh peas and lemon (GF*, DF)	£12	Classic chicken Caesar, with cos lettuce, pancetta, fresh anchovy and sour dough croutons (GF*)	£12
Whole grilled sole, served on the bone with sea herbs, lemon and caper butter and warm potato salad (GF)	£17	Sweetcorn and spiced aubergine pancake, dressed kohlrabi and curry oil (V*, GF*, DF)	£12
Crab, radish and cucumber salad, with crème fraiche and lemon dressing (GF)	£14		
Classic English garden salad, mixed leaves, asparagus, radish, peas, hazelnuts and quail eggs, dressed with fresh salad cream (GF, V)	£10		
The "Thatched" burger. 7oz fresh beef burger, beef tomato, gem lettuce, smoked cheddar, crispy onions, pretzel bun and triple cooked chip (V**, GF*)	£14		

SIDES

Triple cooked chips (GF, DF, V)	£3
(add cave aged cheddar and truffle mayo)	£4
New seasons baby potatoes (GF, V)	£4
Mixed salad leaf (GF, DF, V)	£3
Seasonal buttered greens (GF)	£3
Crushed and minted garden peas (GF, V)	£3

SWEETS

Lemon posset with hedgerow berry compote and shortbread (GF*, V)	£6	Baked honeycomb cheese cake, with fresh honeycomb and oat crumble (V)	£7
Dark Chocolate and orange delice, candied orange and chocolate textures (GF, V)	£6	BBQ pineapple ring with coconut sorbet and ginger bread (V*, DF)	£6
Milk and white chocolate brownie, vanilla ice cream (V)	£6	Regional cheese board, house chutney and artisanal biscuits (V, GF*)	£10
Banoffee "pie", caramelised banana, Chantilly cream, dulce de leche and chocolate flake (V)	£6	Dartmoor ice cream company ice creams and sorbets (per scoop, ask server for todays flavours)	£1.5

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.