

A'LA CARTE MENU

AUTUMN 2020



NIBBLES

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

Scotched duck egg and picalili (GF*, DF) £7	Roasted cauliflower soup, crispy hens egg and truffle oil (V) £6
Homemade sausage roll and grape mustard mayo (DF) £7	Free range chicken and foie royale terrine, chicory and golden raisins (GF) £8
Fresh white bait and marie rose sauce (GF*, DF) £6	Baked celeriac with rosemary, wild mushrooms, baby leeks and truffle salsa (GF, V*) £7
Gin cured salmon, pink grapefruit, lemon puree and lumpfish caviar (GF*) £8	Saffron braised fennel, curry spiced barley and pomegranite (V*) £6
Soused local mackerel, cucumber and dill salad and warm rye bread £7	

BIGGER PLATES

10oz Devon reared ribeye steak, grilled tomato, water cress and triple cooked chips (DF*, GF) £24	Pan fried hake fillet, curried mussels, new potatoes, samphire and sea herbs (GF) £16
8oz Devon reared rump steak, grilled tomato, watercress and triple cooked chips (DF, GF*) £19	River Teign mussels, steamed in a cider cream sauce, served with chips or bread and butter £13
Braised lamb shank, buttery mash, roasted turnips, baby onions and black kale (GF*) £18	Char grilled tender stem broccoli, black garlic vinaigrette, roasted shallot and toasted almonds (V*, GF) £13
Slow cooked pork belly, hassle back potatoes, tenderstem broccoli and roasted apple puree (DF*, GF) £16	Ale battered, locally caught fish and triple cooked chips, tartare sauce, mushy peas and lemon (DF, GF) £12
Brixham fish pie (salmon, smoked haddock & crayfish tails), creamy mash topping, herb crumbs and buttered greens (GF*) £14	Sweetcorn and spiced aubergine pancake, dressed kohlrabi and curry oil (V*, DF, GF*) £12
The "Thatched" burger. 7oz fresh beef burger, beef tomato, gem lettuce, smoked cheddar, crispy onions, brioche bun and triple cooked chip (V**, GF*) £14	
Classic English garden salad, mixed leaves, asparagus, radish, peas, hazelnuts and quail eggs, dressed with fresh salad cream (V, GF) £10	

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

SWEETS

Lemon posset with hedgerow berry compote and shortbread (GF*, V) £6	Windfall apple parfait, white chocolate and toasted oats (V) £6
Milk and white chocolate brownie, vanilla ice cream (V) £6	BBQ pineapple ring with coconut sorbet and gingerbread (V*, DF) £6
Sticky date and ginger sponge, butterscotch sauce and ginger ice cream (V) £6	Regional cheese board, house chutney and artisanal biscuits (V, GF*) £10
Blackberry trifle, sherry soaked sponge fingers, toasted almonds and nutmeg cream (V) £7	Dartmoor ice cream company ice creams and sorbets (per scoop, ask server for today's 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.