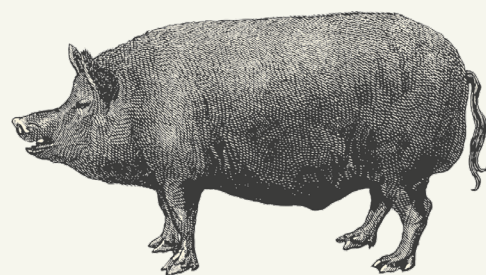


SUNDAY LUNCH

2 COURSES £20, 3 COURSES £25



NIBBLES

House marinated olives (GF, V*, DF) £4

Mixed roasted nuts (GF, V*, DF) £3

Fresh sourdough and whipped butter (GF, V) £3

STARTERS

Scotched duck egg and piccalilli (GF*, DF)

Fresh white bait and marie rose sauce (GF*, DF)

Potted smoked trout, dill pickled cucumber and rye toast (GF*)

Watermelon gazpacho, feta cheese, pine nuts and chive oil (GF, V)

Heritage tomatoes, whipped goats curd and fennel pollen (GF, V)

Wye valley asparagus, coddled egg and truffle (V, GF, DF)

Salt baked golden beetroot, radish, fennel and watercress, with a sherry vinaigrette (V*, GF, DF)

MAINS

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

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

Crab, radish and cucumber salad, with crème fraiche and lemon dressing (GF)

Char-grilled tender stem broccoli, black garlic vinaigrette, roasted shallot and toasted almonds (V*, GF)

Sweetcorn and spiced aubergine pancake, dressed kohlrabi and curry oil (V*, DF, GF*)

SIDES

Triple cooked chips (GF, DF, V)

New seasons baby potatoes (GF, V)

Mixed salad leaf (GF, DF, V)

Seasonal buttered greens (GF)

Crushed and minted garden peas (GF, V)

DESSERTS

Lemon posset with hedgerow berry compote and shortbread (GF*, V) £6

Dark Chocolate and orange delice, candied orange and chocolate textures (GF, V) £6

Milk and white chocolate brownie, vanilla ice cream (V) £6

Banoffee "pie", caramelised banana, Chantilly cream, dulce de leche and chocolate flake (V) £6

THE SUNDAY ROAST

THE
THATCHED
TAVERN
Maidencombe

Topside of locally reared beef

Sage and onion stuffed and rolled pork belly

Leg of lamb

Vegan nut roast

All roasts served with beef fat roasted potatoes (vegetarian available), seasonal greens, sandy carrot, braised red cabbage, Yorkshire pudding and proper gravy.

Baked honeycomb cheese cake, with fresh honeycomb and oat crumble (V) £7

BBQ pineapple ring with coconut sorbet and ginger bread (V*, DF) £6

Regional cheese board, house chutney and artisanal biscuits (V, GF*) £10

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.