

A'LA CARTE MENU

SUMMER 2021



SERVED 6PM - 9PM

NIBBLES

Lemon, rosemary and garlic marinated green olives (GF, V*, DF)	£4
Mixed maple roasted nuts (GF, V*, DF)	£4
Sourdough bread with whipped butter or balsamic and rapeseed oil (GF*, V)	£4

SMALLER PLATES

Scotched duck egg, house made piccalilli, mustard mayo and dressed leaves (DF)	£8.5	Garden pea and truffle soup served with a parmesan and truffle puff pastry twist (V*)	£7
Crispy fried whitebait with lemon aioli paprika salt (GF*, DF)	£7	Cherry tomato gazpacho, topped with chive oil, 'feta' cheese, semi dried tomatoes and fennel pollen (GF, V*, DF)	£7
Butterflied king prawns, cooked in a spicy nduja sausage butter, served with crusty bread (GF*)	£9	Devon cheddar arancini, spiced tomato sauce, dressed rocket and grana pardano cheese (V)	£7
Smoked ham hock terrine, apple and radish salad, apple chutney and sourdough crispbreads (DF, GF*)	£8		

BIGGER PLATES

10oz Devon reared rump steak, grilled tomato, watercress, peppercorn sauce and chunky chips (DF*, GF)	£22	Cider steamed Mussels, finished with cream and parsley, served with chips or bread and butter (DF*, GF*, CS)	£15
The "Thatched" burger. 7oz beef patty, tomato, gem lettuce, smoked cheddar, crispy onions, toasted bun, coleslaw and chunky chips (GF*)	£15	Grilled king oyster mushrooms, curried lentils, confit potato and grilled spring onions, finished with a roasted garlic and herb relish (V*, GF*)	£14
Ale battered haddock seasoned with vinegar salt, chunky chips, mushy peas, tartare sauce and fresh lemon (GF*, DF)	£14	Spiced tomato and artichoke caponata, served with crispy aubergine, toasted almonds and flat breads (V*, GF)	£13
Peppered Venison loin, roasted beetroots and new potatoes, grilled tender stem broccoli, dark chocolate, red wine and juniper sauce (DF*, GF)	£21		
Pan fried guinea fowl breast, braised leg croquette, grilled courgettes, garden pea, bacon and broad bean fricassee (DF*, GF*)	£18		
Pan fried hake fillet, topped with a lemon and herb crust, served with braised fennel, roasted red peppers and saffron aioli (GF*)	£17		

SIDES

Chunky chips (GF, DF, V)	£3
(add cave aged cheddar and truffle mayo)	£4
Coleslaw (GF, V)	£3
Dressed baby leaf salad (GF, DF, V*)	£3
Seasonal greens (GF)	£3
Buttered baby potatoes (GF, DF*, V**)	£3

SWEETS

Lemon posset with hedgerow berry compote and shortbread (GF*, V)	£7	Honeycomb cheesecake mousse, caramelised biscuit and fresh honeycombe (GF*)	£7
Strawberry and white chocolate parfait, poached strawberries, caramelised white chocolate and oat granaola (V)	£7	Vegan coconut panna cotta, roasted pineapple and candied lime (V*, DF, GF)	£7
Milk and white chocolate brownie with vanilla ice cream and caramel sauce (V)	£7	Regional cheese board, chutney and Thomas Fudge's biscuits (V, GF*) (Bath soft, Beenleigh blue, Vulscombe goats, Quicke's mature cheddar, smoked Godminster cheddar)	£12
Sticky date and ginger sponge, rum and raisin butterscotch sauce and vanilla ice-cream (V)	£7	Salcombe dairy 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.