

# A'LA CARTE MENU

AUTUMN 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	Roasted crown prince squash and sage soup, toasted seeds and warm sourdough bread (DF, GF, V*)	£7
Fennel cured sea trout, caperberries, preserved tomatoes and red vein sorrel (GF*, DF)	£9	Baked Boy Laity camembert, caramelised onions. Roasted garlic and croutons (GF*, V)	£11
Smoked Creedy carver duck breast, charred orange, walnut puree, watercress and honey mustard sauce (DF, GF*)	£8	Crispy fried whitebait with lemon aioli paprika salt (GF*, DF)	£7

## 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 (V**, GF*)	£15	Harrisa marinated cauliflower steak, roasted red pepper and olive salsa, toasted almonds and garlic oil (V*, GF)	£14
Ale battered cod 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
Slow braised belly of pork, grilled hispi cabbage, black pudding crumb and baby carrots (DF*, GF*)	£21		
Hay smoked whole roasted wood pigeon, braised chicory, roasted onion, salsify and red wine sauce (DF, GF)	£18		
Whole grilled plaice (served on the bone), lemon, caper and parsley butter, new potatoes and buttered kale (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

Apple and cinnamon crumble, served with vanilla ice-cream or crème anglaise (V)	£7	Lemon posset with berry compote and shortbread (GF*, V)	£7
Dark chocolate delice, griottine cherries, preserved blackberries and chocolate soil (V)	£8	Vegan coconut panna cotta, roasted pineapple and candied lime (V*, DF)	£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.