

A'LA CARTE MENU

WINTER 2021



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	Jerusalem artichoke velouté, artichoke crisps and sage oil (GF, V*)	£7
Pan fried scallops, parsnip puree, crispy parsnip, pickled raisins and pancetta jam (GF)	£9	Baked Brie Camembert, caramelised onions. Roasted garlic and croutons (GF*, V)	£11
House made chicken liver parfait, mulled wine poached figs, candied walnuts and sourdough crisp breads (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	Wild mushroom orzo, roasted shallots, chestnuts and parsley sauce (V*, GF)	£12
Turkey breast ballotine stuffed with chestnut and cranberry stuffing, served with traditional Christmas dinner trimmings	£15		
Jale Ale braised ox cheek, baby onions, pancetta, smoked butter mash and kale (GF)	£16		
Halibut fillet, buttered leeks, braised salsify, celeriac fondant, truffle and chive cream (GF)	£15		

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

Eggnog custard tart and boozy Chantilly cream	£7	Vegan coconut panna cotta, roasted pineapple and candied lime (V*, DF)	£7
Christmas pudding parfait, brandy snaps and candied walnuts (V)	£7	Lemon posset with berry compote and shortbread (GF*, V)	£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.