







THE
**THATCHED
TAVERN**
Maidencombe

While You Wait


Marinated Olives £4.75   
rosemary & garlic




Lemon Pepper Chicken wings £5  
sesame seeds & spring onions


Crispy Fried Halloumi £5.00 
Sweet chilli jam



Freshly Baked Bread £4.75  
whipped butter or balsamic & olive oil

Starters

Cod & Chive Fishcake £9.50 
dill hollandaise & poached quails egg



Wild Mushrooms On Sour Dough Toast £9.50   
creamy wild garlic sauce



Baked Camembert To Share £14.50 
red onion chutney & fresh bread




Braised Lamb Bon Bons £9.50  
mint & basil pesto, rocket



Soup Of The Day £8  
Fresh Bread & Whipped butter



Main

Battered Haddock & Chunky Chips £17.50  
mushy peas, tartare sauce, lemon



Slow Cooked Beef Rendang £18.00  
lime and coconut rice, pineapple and chilli
chutney and prawn cracker




Moving Mountains Vegi Burger £16   
tomato, gem lettuce, vegan apple wood smoked cheese,
crispy onions, toasted bun, coleslaw & French fries

Poached Cod Loin Chorizo & Crumb £26.50  
pea valoute, pea & potato fricassee



The Thatched Burger £18  
bacon, cheese, lettuce, beef tomato & burger
sauce, toasted sesame seed bun & french fries,
add pulled pork £2.50

Sunday Roast

Elson Farm Belly Of Pork £18  
pork, sage & shallot stuffing

Nut Roast £16   




Slow Roast Rump Of West Country Beef £22  

Honey Roast Gammon £18  




Half Roast Free Range Chicken £18  
pork, sage & shallot stuffing




all served with beef dripping roast potatoes (vegi / vegan available), seasonal green, braised red cabbage, maple glazed parsnip,
roasted carrot, cauliflower cheese, yorkshire pudding & rich meat or veg gravy




Sides




Mixed Leaf Salad £3.75   
mustard vinaigrette


Garlic Bread £4
add cheese +£1




French Fries / Chunky Chips £4   
Add aged cheddar and truffle mayo + £1.


Onion Rings £4   



Mixed Greens £3.75   

Baby New Potatoes £3.75   

Cauliflower Cheese £3.75 




Extra Potatoes - Beef Dripping / veg £4   




Yorkshire Pudding & Gravy £3 

Pork, Sage & Shallot Stuffing £4  


Desserts


Warm Treacle Tart £8
butter scotch sauce & vanilla ice cream

Warm Chocolate Brownie £8   
vanilla ice & honeycombe

Sorbets £2.50   
mango, orange, raspberry




Lemon Meringue Cheesecake £8.50
wild berrie compot

Salcome Dairy Ice Creams £2.50 
strawberry, vanilla, chocolate, salted caramel, rum & Raisin

The 'Thatched' Cheeseboard £12 
selection of local cheeses served with quince jelly
, candied walnuts, fig and sultanas toasts and fresh apple

Pairs perfectly with the
Monbazillac, Domaine de l'Ancienne Cure dessert wine

Please inform your server if you have allergies or dietary requirements..

 Vegan option available.  Dairy free option available.  Gluten free option available.

THE THATCHED TAVERN

Maidencombe

After Dinner Drinks

Brandy's & Liqueurs

Courvoisier 25ml £3.30 - 50ml £6.50
Remy Martin 25ml £4.450 - 50ml £8.80

Baileys Irish Cream £4.20
Tia Maria (Cold Brew) £4.80
Limoncello £3.60

Dessert Wine

Monbazillac, Domaine de l'Ancienne Cure 375ml - £28.50
Nose of white peach, candied fruit and cedar honey. Clean, full, dense and oily palate, balanced with a lively fruit finish.

Port & Sherry

Harveys Bristol Cream Sherry 50ml £3.20

Taylor's chip dry white Port 50ml £5.50
Taylor's First Estate Reserve Port 50ml 4.70
Taylor's 20Year Old Tawny Port 50ml £7.20

Coffee & Tea

Tea £3

Breakfast
Earl Grey
Peppermint
Green

Coffee

Espresso single/double £2/£3
Americano - Latte - Cappuccino - Flat White £3.30
Decaf coffee / oat or almond milk supplement £0.40

Hot Chocolate £4

Liqueur Hot Chocolate £8

Liqueur Coffee £8

"EAT, DRINK & RELAX

Thank you for visiting the Thatched Tavern. We are a family run independent pub and restaurant and pride ourselves on creating a warm, cosy, stylish atmosphere enhancing the character and charm of the 17th century cottage. We believe in keeping it simple and that great ingredients are crucial. Serving 'modern Devon' food made primarily from locally-sourced seasonal ingredients we have strong relationships with producers to ensure the best possible produce for you, our guests. We constantly strive to ensure the Thatched Tavern is a friendly place to eat, drink and relax...



Please inform your server if you have allergies or dietary requirements..

Vegan option available. Dairy free option available. Gluten free option available.