

Starters

Falafel bites with sweet chilli (Vegan and gluten free) £5.50

Moroccan style falafel balls made from chick pea and broad beans with a sweet chilli sauce centre, served with olive oil dressed salad leaves and sweet chilli sauce.

Bubble Shrimp £6

Whole red shrimp tails in a puffed rice coating, served with homemade tartar, lemon wedge and dressed salad leaves

Breaded Garlic Mushrooms £4.50 (v) (vegan option is available)

Button mushrooms in a crisp garlic flavoured coat, served salad leaves and garlic mayo

Whitebait £4.50

Small herring fry, lightly coated and deep fried, served with tartar sauce, lemon and salad leaves

Sweet potato skins (V) £5

Topped with our own pizza sauce, sweet red onion, mixed peppers and mozzarella

Main courses

Homemade pie £10

Served with mashed potato, gravy and peas, ask for today's filling!

Chicken, bacon and avocado salad £12

Grilled chicken breast slices, smoked streaky bacon and slices of avocado over salad leaves, cherry tomato, mixed peppers, cucumber and sliced red onion, dressed with our own Cesar dressing and balsamic glaze, served with a handmade ciabatta roll.

Fish and Chips £12 (a smaller portion is available for £7.50) (gluten free batter is available)

Catch of the day, freshly delivered by Fishes of Wardrew Road, deep fried in Thatched House beer batter, served with chunky chips and peas with a wedge of lemon.

Hoi Sin Not-Duck £10 (vegan and gluten free)

Shredded soy in hoi sin sauce with red onion and mixed peppers, served over basmati rice with cucumber chunks and coriander

Scampi and chips £11 (a smaller portion is available for £7.50)

Crayfish tails in a crisp crumb coat, served with peas and chunky chips

Gammon Steak £10.50 10oz uncooked weight (gluten free) 5oz gammon with one egg available for £7.50

West Country gammon from Elston Farm served with free range eggs, peas and chunky chips

Rump Steak £18.50 12oz uncooked weight; 6oz rump available for £10.50

Char-grilled West Country rump steak from Elston Farm, cooked as you require, served with salad, grilled tomato, beer battered onion rings and chunky chips (gluten free option available)

Grilled Chicken £10

British skin on chicken fillet, butterflied and chargrilled, served with salad and skin on fries

Add bacon, cheese and BBQ sauce to make "Hunters Chicken" for £3

Cajun Chicken £10

British skin on chicken fillet, marinated in Cajun spices, butterflied and chargrilled, served with salad, Louisiana hot sauce and skin on fries



Our suppliers believe in "keeping it local" and so do we, sourcing our quality ingredients from as close as possible: some of our vegetables even come from customer's allotments and gardens!

ALLERGENS: our kitchen contains and uses allergens, and so we **CANNOT** guarantee that **ANY** dish is "**FREE FROM**" any allergen, especially nuts and gluten; however where marked we use allergen free ingredients and carefully cook to avoid any potential cross contamination.

Please make us aware of any dietary requirements or restrictions before you place your order, thank you.



To take advantage of our **free WIFI** simply log in to "THE CLOUD".

Free charging points are available for your devices throughout the pub

Desserts

Syrup Sponge (V) £4

Steamed vanilla sponge topped with golden syrup, served hot with custard.

Sticky Toffee Pudding (V) £5

A homage to John Tovey's original recipe, made with dates and muscovado sugar

Apple Crumble (V) £4.50

Bramley apple compote with a crumble topping, served with custard

Strawberry and Apple crumble (V) Gluten Free £4.50

Bramley apple and strawberry compote blended with a gluten free crumble topping, served with custard (vegan option available)

Chocolate Fondant (V) £4.00

Baked chocolate cake with a soft, melting centre, served warm with pouring cream.

Ice Cream Bombe (V) £5.00 (Various Flavours)

Made for us by Langage Farm, a generous scoop of ice cream double hand dipped in Belgium chocolate, served with whipped cream and chocolate sauce, *ask about today's choice*

SCHMOO £1.50

Freshly made thick shakes made from semi skimmed milk – low fat, no artificial colours, sweeteners or preservatives, choose from Banana, Chocolate or Strawberry – add cream or topping (pink and white marshmallow, chocolate curls or multi-coloured chocolate fruit clusters) for 25p each



(Adults ONLY! – why not try a “Topsy Moo” – add a liqueur to your SCHMOO for £3)

Langage Farm Devon Ice Creams (gluten free)

Individual scoops of West Country ice creams:

1 scoop £1.50 2 scoops £2.50 3 scoops £3.50

Clotted cream vanilla

Chocolate Orange

Maple and walnut

Raspberry Sorbet (vegan)

Ice cream Sundae £5 : “The Teaser” - Chocolate orange ice cream, clotted cream vanilla ice cream, malt chocolate balls, citrus peel & whipped cream

Ice cream Sundae £5 : Maple syrup and walnut - Clotted cream vanilla and maple and walnut ice cream, topped with maple syrup, whipped cream and walnut pieces

Hot drinks

Americano **£1.80** Latte **£2.50**

Espresso **£1.80** Hazelnut Latte **£3.10**

Cappuccino **£2.80** Flat white **£2.50**

Liqueur coffee: Americano with your choice of liqueur with a whipped cream top £5

Hot chocolate £2.50

Add a liqueur £3 Cointreau, Tia Maria, Baileys, Brandy, Whiskey, Captain Morgan's, Amaretto

Luxury Hot chocolate with cream and marshmallows **£3.20**

Pot of tea for one **£1.50**

Speciality teas **£1.80** (green tea, peppermint tea, raspberry and peach)

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Burgers our beef burgers are hand made on the premises and are gluten free

Simple Burger £7

6oz homemade gourmet burger made from Elston Farm Westcountry mince with onion and seasoning in a handmade bun with skin on fries (*Gluten free bun available*)

The Chicken Burger £8

Grilled Elston Farm Red Tractor British Chicken Breast in a handmade bun with garlic mayo, salad leaves and skin on fries (*Gluten free bun available*)

The Cajun Burger £9

Grilled Elston Farm Red Tractor British Chicken Breast, marinated in Cajun spices, in a handmade bun with Louisiana hot sauce, salad leaves, spicy peppadew peppers and skin on fries (*Gluten free bun available*)

The Cheddar and Bacon Burger £9

6oz homemade gourmet burger, made from Elston Farm Westcountry mince with onion and seasoning in a handmade bun topped with melted Taw Valley Cheddar and smoked streaky bacon, salad leaves and skin on fries (*Gluten free bun available*)

The French Burger £9

6oz homemade gourmet burger, made from Elston Farm Westcountry mince with onion and seasoning in a handmade bun topped with melted Stilton and smoked streaky bacon, salad leaves and skin on fries (*Gluten free bun available*)

The Moroccan Burger (vegan) £10

A Vegan Sweet Butternut and Chickpea burger in a handmade bun with falafels, paprika vegan mayonnaise, salad leaves and skin on fries (*Gluten free bun available*)

Vegan Burger £10

A Vegan Sweet Butternut and Chickpea burger in a handmade bun with gherkin slices, vegan cheese, onion rings, salad leaves, vegan mayonnaise and skin on fries (*Gluten free bun available*)

The Thatch Burger £11

6oz homemade gourmet burger, made from Elston Farm Westcountry mince with onion and seasoning in a handmade bun with gherkin slices, Taw Valley cheddar cheese, bacon, beer battered onion rings, salad leaves and skin on fries (*Gluten free bun and gluten free batter available*)

The Mega Burger £14.50

Two 6oz homemade gourmet burgers, made from Elston Farm Westcountry mince with onion and seasoning in a handmade bun with gherkin slices, Taw Valley cheddar cheese, bacon, beer battered onion rings, BBQ sauce, salad leaves and skin on fries (*Gluten free bun and gluten free batter available*)

SIDES

Mushroom sauce £2.50

Peppercorn sauce £2.50

Stilton cheese sauce £2.50

Vegetables Bowl £2

Garlic Mayo £0.50

Vegan Mayo £0.50

Garlic Bread £2.50

Scampi £3

Onion rings £2

Salad Bowl £2

Chunky chips £3

Skin-on fries £3

Sweet potato fries £3.50

Homemade Hummus (vegan) £1

Homemade red slaw £1

Add cheese £1

Add a fried egg £1

Add **vegan** cheese for £1.25

Add crispy chicken £3

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Jacket Potatoes

All served with, homemade red slaw and a pat of butter
(vegan slaw and vegan spread available)

Plain 8oz oven baked potato £4.75

Homemade hummus and diced sweet peppers £6.00

Bacon and Avocado £7.50

Cheese and Beans £7.00

Vegan Hoi Sin Not Duck £7.50

Cold cuts (from our home roast locally sourced joints) £6.50
(When available)

Sandwiches

Our handmade ciabatta "slipper", with Flora (vegan) spread and served with a salad and a side of red slaw (vegan slaw available)

Homemade hummus and diced sweet peppers £6.00

Italian meat feast £7.50

Cheese and tomato £5.75

Vegan Hoi Sin Not Duck £7.50

Cold cuts (from our home roast locally sourced joints) £6.50
(When available)

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