

## Starters

### Stilton mushrooms (V) £5

Grilled Portobello mushroom cooked in garlic butter filled with crumbled Stilton cheese and breadcrumbs, served with a creamy mushroom sauce, toasted bread and salad leaves (*gluten free and vegan options are available on request*)

### Potato salad £4.50

Devon "Mid" potatoes, hardboiled egg, gherkin, peas and onion mixed with mayonnaise and served with our ciabatta bread

### Nachos (V) £5

Tortilla chips layered with spicy tomato salsa and Taw Valley Cheddar cheese. (*Vegan cheese is available*)

### Whitebait £5

Herring fry in a crispy crumb coat with a lemon wedge and a salad garnish

### Duck Wings £4.50/£6.50

Three or six crisp deep fried duck wing "drummers" with a plum sauce dip and salad leaves on the side

## Main courses: \* denotes a smaller portion is available for £7

### Moussaka £10\*

Lamb mince with red pepper and onion in a tomato, olive oil and cinnamon sauce, layered with grilled aubergine slices and topped with béchamel sauce, served with garlic bread

### Truffled Pork £10\* (*gluten free*)

Two boneless pork loin chops, chargrilled and served with a mushroom cream sauce, mashed potato and peas

### Stroganoff £11

West Country rump steak slices in a brandy and mushroom cream sauce, served over rice and peas

### Cobb Salad £10

A big bowl of salad with grilled chicken, avocado slices and a hardboiled egg topped with Parmesan and Caesar dressing, served with our handmade ciabatta roll and butter on the side

### Penang curry £10 (*vegan and gluten free*)

Cauliflower, mange tout and peppers in a Thai inspired medium curry sauce, served with rice and peas  
(NON-VEGANS: add prawns or chicken for £3)

### Quinoa, Beets and Edamame bean burger £11 (*vegan*)

Vegan patty in our own hand made bun served with an undressed salad and spicy salsa on the side with chunky chips

### Fish and chips £12\*

Coated in Thatched House Ale batter and served with chunky chips and peas (*gluten free batter is available*)

### Scampi and chips £11\*

Whole tail scampi in a crisp crumb coat, served with peas and chunky chips

### The Thatch Burger £12

Homemade 6oz gourmet burger in a handmade bun with gherkin slices, Taw Valley cheddar cheese, bacon, beer battered onion rings, salad leaves and chunky chips (*Gluten free bun and gluten free batter available*)

### Gammon Steak £10\* 10oz uncooked weight (*gluten free*)

West Country gammon served with Blackdown Hills free range eggs, peas and chunky chips

### Rump Steak £19 12oz uncooked weight; 6oz rump available for £11

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

### Grilled Chicken £10

Red Tractor British chicken with salad and chips, (*gluten free option available*)

**add bacon, Taw Valley cheddar cheese and BBQ sauce to make a "Hunters Chicken" for £3**

### Devon Chicken £10 (*gluten free*)

Elston Farm Red Tractor chicken breast, chargrilled and served with a cider cream sauce with mashed potato and vegetables

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

## SIDES

Chunky chips £3	Garlic Bread £2.50	Stilton cheese sauce £2.50
Skin-on fries £3	Scampi £3	Mushroom sauce £2.50
Sweet potato fries £3.50	Onion rings £2	Peppercorn sauce £2.50
Add cheese or a fried egg £1	Coleslaw £1	Homemade Potato Salad £2
Add <b>vegan</b> cheese for £1.25	Salad Bowl £2	Vegetables Bowl £2

## BASKET MEALS and BAR SNACKS

Chicken Nuggets or Scampi and fries in a basket £4      Cheese Ploughman's £7  
6oz Beef burger, battered fish burger or grilled chicken burger in a bun with salad £7.50

## PIZZA available to eat in or take away

Handmade stone baked pizzas, made from authentic Italian ingredients and cooked to order whenever food is available. Please see the separate PIZZA menu for details

### Flatbread sandwiches, what the Italians call "PIADINE" £6.95

All served with salad, coleslaw and tortilla chips

**Bresaola Beef** (thin sliced air dried beef ham) with horseradish, parmesan and rocket

Natural soft **Goats cheese** with peppadew peppers and rocket

**Speck Ham** with Goats cheese and rocket

## Desserts

### Apple Sponge (V) £4.50

Homemade light vanilla sponge over stewed apple pieces with Devon custard made with clotted cream

### Sticky Toffee Pudding (V) £4.50

A homage to John Tovey's original recipe with dates and loads of Muscovado sugar

### Rich Chocolate Brownie (Vegan) £5

Soft dairy free double chocolate brownie, served warm with a vegan ice cream: "Fravocado" (frozen avocado and banana)

### Bailey's Cheesecake (V) £4.50

Bailey's Irish Cream with clotted cream and double cream over a biscuit crumb base, frozen to keep its shape and served semi-freddo with a shot of Baileys on the side.

### Oreo Delight (V) £4

Two large Oreo biscuits sandwiched with vanilla ice cream with biscuit crumb, served with Langage Farm chocolate orange ice cream, whipped cream and chocolate sauce

#### Langage Farm Devon Ice Cream

### Thunder and Lightning Bombe (*gluten free*)(V) £5

Langage farm honeycomb studded clotted cream ice cream scoop, double coated in Belgium chocolate by hand, and served with caramel sauce, chocolate sauce and whipped cream.

### Ice Cream Sundaes (V) £5 all served with hazelnut filled wafer curls

(*gluten free without curls*)

"The Teaser" - Chocolate orange ice cream, clotted cream vanilla ice cream, malt chocolate balls, citrus peel & whipped cream

"The Canadian" - Maple & walnut ice cream, clotted cream vanilla ice cream, whipped cream, genuine Canadian maple syrup & walnuts

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**Lunchtime at “The Thatch”**  
**(12 -2.30 p.m. Mon to Fri, 12 -5 p.m. Saturday)**

**Main Course only £7**

Lunch club special: two courses for £8.95

**Homemade Potato Salad (V)** *(a gluten free roll is available)*

Devon “Mid” potatoes, hardboiled egg, peas, gherkin and onion with mayonnaise, served with ciabatta bread

**Nachos (V)**

Tortilla chips layered with spicy tomato salsa and Taw Valley Cheddar cheese. *(Vegan cheese is available)*

**Whitebait**

Herring fry in a crispy crumb coat with a lemon wedge and a salad garnish

**Duck Wings** *(gluten free option available)*

Three crisp deep fried duck wing “drummers” with a Szechuan sauce dip and salad leaves on the side

**Cheesy garlic bread (V)** *(a gluten free roll is available)*

Our handmade ciabatta style roll, toasted and topped with garlic butter and Taw Valley cheddar cheese

**Moussaka**

Lamb mince with red pepper and onion in an olive oil, cinnamon and tomato sauce layered with grilled aubergine slices and topped with béchamel sauce

**Truffled Pork** *(gluten free)*

A boneless pork loin chop with mushroom cream sauce, served with mashed potato and peas

**Mushroom Stroganoff (V)** *(gluten free)*

Portobello mushroom slices in a brandy and mushroom cream sauce, served over rice and peas

**Vegan Jambalaya** *(gluten free and vegan)*

Sweet peppers, spicy peppadew peppers, garlic, red onion with rice in a medium spiced tomato sauce. We have “Sriracha” sauce available for extra spice if requested, and we can add extra tomato to make it milder.

*For non-vegans: add prawns to your Jambalaya for £2*

**Fish and chips**

Coated in Thatched House Ale batter and served with chunky chips and peas *(gluten free batter is available)*

**Scampi and chips**

Wholetail scampi in a crisp crumb coat, served with peas and chunky chips

**Gammon Steak 5oz uncooked weight** *(gluten free)*

West Country gammon served with peas and chunky chips *add a free range Blackdown Hills egg for £1*

**Cheese Ploughman’s** *(a gluten free roll is available)*

Taw Valley cheddar, apple, salad, coleslaw and chutney with our handmade ciabatta roll and butter

**Margarita Pizza** our special stone baked pizza, topped with tomato and mozzarella cheese, served with salad and fries **(vegan cheese available)**

**Flatbread sandwiches, what the Italians call “PIADINE”** served with salad, coleslaw and tortilla chips

**Bresaola Beef** (thin sliced air dried beef ham) with horseradish, parmesan and rocket

Natural soft **Goats cheese** with peppadew peppers and rocket

**Speck Ham** with Goats cheese and rocket

**Sponge Pudding and custard (V)**

A classic British sponge pudding, flavour changes regularly, ask for today’s special.

**Oreo Ice Cream Sandwich (V)**

Two large Oreo biscuits sandwiched with vanilla ice cream with biscuit crumb, served with chocolate ice cream

**Chocolate fondant**

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

**Ice Cream** *(gluten free)*

Two scoops, choose from vanilla, strawberry, chocolate or vegan “fravocado”