

THE THATCHED HOUSE 01392 272920 website: www.thatchedhouse.net "like" us on facebook: [thatchexwick](https://www.facebook.com/thatchexwick)

Starters

Stilton mushrooms (V) £5.50

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*)

Brie Wedges £4.50

Triangles of breaded brie, deep fried and served with cranberry sauce and salad leaves

Nachos (V) £5

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

Whitebait £5.50

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

Mac and cheese £10*

Durum wheat macaroni in a cheese sauce made with American mustard, served with chunky chips and salad – add our home made pulled pork as a topping to make "A dirty Mac" for £3

Shepherd's Pie £10* (*gluten free*)

Lamb mince in a gluten free onion gravy topped with mashed potato, served with vegetables on the side

Lasagne £10*

West country beef mince in a herb, tomato and Mediterranean vegetable sauce, layered with Durum wheat pasta and topped with béchamel, served with garlic bread

Vegan Lasagne £10*

Pulses, beans and legumes with tomato, herb and Mediterranean vegetables, layered with Durum wheat pasta and topped with a white sauce made from coconut milk and ground almond, served with sweet potato fries

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)

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 £12*

Wholetail 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

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

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SIDES

Chunky chips £3

Skin-on fries £3

Sweet potato fries £3.50

Add cheese or a fried egg £1

Add **vegan** cheese for £1.25

Garlic Bread £2.50

Scampi £3

Onion rings £2

Coleslaw £1

Salad Bowl £2

Stilton cheese sauce £2.50

Mushroom sauce £2.50

Peppercorn sauce £2.50

Homemade Pulled pork £3 Vegetables Bowl £2

BASKET MEALS and BAR SNACKS

Chicken Nuggets or Scampi and fries in a basket £4 Cheese Ploughman's £7.50

6oz Beef burger, gluten free vegan 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 (V) £4.50

Soft triple chocolate brownie, served warm with ice cream

Bailey's Cheesecake (V) £5.50

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.

Blackcurrant crumble slice (Vegan and Gluten Free) £4.50

A vegan, gluten free slice sandwiching a sticky blackcurrant jam between a shortcake base and crunchy oatly crumble. Served with custard (vegan gluten free custard available)

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

"Lemon Zinger" Clotted cream vanilla ice cream layered with lemon curd, crushed meringue and topped with whipped cream, citrus peel and citrus glaze

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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

Two brie wedges (V)

Triangles of Brie, breaded and deep fried, served with cranberry sauce and salad leaves

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 plum sauce dip and salad leaves

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

Mac and cheese

Durum wheat macaroni in a cheese sauce made with American mustard, served with chunky chips and salad – add our home made pulled pork as a topping to make “**A dirty Mac**” for £3

Shepherd’s Pie (gluten free)

Lamb mince in a gluten free onion gravy topped with mashed potato, served with vegetables on the side

Lasagne

Westcountry beef mince in a herby tomato and Mediterranean vegetable sauce, layered with Durum wheat pasta and topped with béchamel, served with garlic bread

Vegan Lasagne

Pulses, beans and legumes with tomato, herb and Mediterranean vegetables, layered with Durum wheat pasta and topped with a white sauce made from coconut milk and ground almond, served with sweet potato fries

Fish and chips (gluten free batter is available)

Coated in Thatched House Ale batter and served with chunky chips and peas

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*

Jacket Potato

Oven baked large potato (10oz) with butter and a filling, served with salad and coleslaw

Fillings: homemade pulled pork, Taw Valley cheddar cheese, beans, lamb mince in onion gravy, goats cheese and peppadew peppers

Vegan Jacket Potato

Oven baked large jacket potato with vegan cheese and vegan baked beans or spicy peppadew peppers with salsa

Served with a salad bowl with an olive oil dressing on the side

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

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 todays special.

Chocolate fondant (V)

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

Ice Cream (V) (gluten free)

Two scoops, choose from vanilla, strawberry, chocolate or vegan "fravocado"

Lemon "Mess" (V) (gluten free)

Vanilla ice cream topped with crushed meringue and drizzled with lemon curd