

Starters

Falafel beetroot bites (Vegan and gluten free) £5.50

Traditional Lebanese style falafel balls flavoured with beetroot and cumin, served with olive oil dressed salad leaves and salsa.

Prawn Cocktail £6

Coldwater prawns in homemade Marie Rose sauce over salad leaves with cucumber, served with a handmade ciabatta roll, butter and a lemon wedge.

Brie Wedges £4.50

Triangles of brie with a crisp crumb coat, deep fried and served with cranberry sauce and salad leaves

Whitebait £4.50

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

Garlic Bread (V) £3

Slices of ciabatta with garlic butter. Add cheese (mozzarella or Taw Valley cheddar) for £1. Make it into a bread pizza with rich tomato sauce and mozzarella cheese, sliced peppers and red onion for £2.

Main courses

Fish and Chips £12

Cod fillet, freshly delivered by Fishes of Wardrew Road, deep fried in Thatched House beer batter, served with chunky chips and peas (*gluten free batter is available*)

Lamb Shank £14 (gluten free)

Lamb shank braised in Merlot for 24 hrs, served over mashed potatoes with peas and a gravy made from the braising stock

Penang curry £10 (vegan and gluten free)

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

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

The Thatch Burger £11

Homemade 6oz 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 chunky chips (*Gluten free bun and gluten free batter available*)

Vegan Burger (vegan) £10

A gluten free beetroot and edamame bean burger in a handmade bun with gherkin slices, vegan cheese, onion rings, salad leaves and chunky chips (*Gluten free bun and gluten free batter available*)

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 peas, beer battered onion rings and chunky chips (*gluten free option available*)

Grilled Chicken £10

British skin on chicken fillet, butterflied and chargrilled, served with peas and chips.

(add smoked streaky bacon, Taw Valley cheddar cheese and BBQ sauce to make 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

Desserts

Strawberry Sponge (V) £4

Steamed vanilla sponge topped with strawberry jam, served with custard.

Sticky Toffee Pudding (V) £5

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

Chocolate Brownie (V) £4.50

Double chocolate Brownie, served with vanilla ice cream and topped with chocolate sauce
(*vegan version is served with sorbet*)

Lemon meringue roulade (gluten free) (V) £4.50

Rolled soft meringue with cream and a lemon curd filling made from Sicilian lemon juice, served with vanilla ice cream, citrus glaze and citrus peel pieces.

Apple crumble (V) £4.50

Bramley apple compote with a crumble topping, served with custard.

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

Rum and raisin

Maple and walnut

Raspberry Sorbet

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

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**

Espresso **£1.80**

Cappuccino **£2.80**

Latte **£2.50**

Hazelnut Latte **£3.10**

Flat white **£2.50**

Mocha **£2.80**

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

Jacket Potato £7

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

Fillings: Taw Valley cheddar cheese, baked beans

Prawns in Marie rose sauce £3 extra

Single Burgers in a bun with salad £7

6oz Beef burger, gluten free vegan burger, battered fish burger or grilled chicken burger. *(Gluten free bun available)*

Scampi and chips £7.50

Seven scampi with peas and chunky chips.

Scampi and fries £4

Four scampi with matchstick fries.

Chicken nuggets and fries £4

Four whole muscle chicken breast pieces dipped in batter and deep fried, served with matchstick fries.

Garlic Bread “Pizza” £5

Ciabatta bread slices with garlic butter, rich tomato sauce, mozzarella cheese and sliced peppers and red onion

Gammon Steak £7.50 5oz uncooked weight (gluten free)

West Country gammon served with peas, a free range egg and chunky chips

Rump Steak £10.50 6oz uncooked weight;

Char-grilled West Country rump steak, cooked as you require, served with peas, beer battered onion rings and chunky chips.

(Gluten free option available)

SIDES

Chunky chips £3

Skin-on fries £3

Sweet potato fries £3.50

Add cheese £1

Add a fried egg £1

Add **vegan** cheese for £1.25

Garlic Bread £2.50

Scampi £3

Onion rings £2

Salad Bowl £2

Stilton cheese sauce £2.50

Mushroom sauce £2.50

Peppercorn sauce £2.50

Vegetables Bowl £2

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