

## Starters

### Stilton mushrooms (V) £5

Grilled Portabella 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*)

### Avocado Prawn £5.50

A fan of fresh avocado topped with Marie Rose prawns, served with a bread roll (*gluten free bread available*)

### Nachos (V) £5

Tortilla chips layered with spicy tomato salsa and Taw Valley Cheddar cheese

### Chicken "lollipops" £5

Single bone chicken wings in a sticky BBQ sauce with a salad garnish

### Whitebait £5

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

## Sharing

### Brie crown (V) £12

Baked St Endellion Cornish brie made with double cream, served in a circle of freshly baked bread, ideal for sharing!

### Deli plate £12

Salami Napoli, Salami picante, Olives, Speck Ham, Bresaola beef, pepperdew peppers and tortilla chips with salsa dip

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

### Beef Stroganoff £12\* (*gluten free*) vegetarian option available on request

Elston Farm rump steak, with brandy, cream, French mustard and portabella mushrooms, served over rice and peas

### Homemade lasagna £10

Westcountry beef mince from Elston Farm in a Mediterranean vegetable and tomato sauce, layered with Durum wheat pasta and topped with béchamel and grated Taw Valley cheddar cheese, served with salad and garlic bread

### 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\*

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

### Devon cider pork belly £12 (*gluten free*)

Elston Farm Devon pork belly, with Devon cider gravy with apples and onions, served with creamy mash and shredded cabbage

### Cobb Salad Bowl £12

A mixed green Caesar dressed salad with Elston Farm red tractor British chicken fillet grilled and served with crispy smoked streaky bacon, soft boiled egg, avocado, sundried tomatoes and parmesan shavings with our handmade ciabatta roll (a vegetarian version with soft goat's cheese, Stilton, roasted sweet pepperdew peppers and apple is available)

### 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*)

### Chickpea and butternut squash burger (Vegan) £10

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

### Gammon Steak £12\* (*gluten free*)

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

### Rump Steak £13 8oz uncooked weight/£22 16oz uncooked weight

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

### Hunters Chicken £13

Red Tractor British chicken with bacon, Taw Valley cheddar cheese and BBQ sauce, salad and chunky chips



Our local 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 all 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.

## SIDES

Chunky chips £3

Skin-on fries £3

Sweet potato fries £3.50

Garlic Bread £2.50

Coleslaw £1

Add cheese or a fried egg £1

Onion rings £2

Scampi £3

Salad Bowl £2

Minted Peas £1

Vegetables Bowl £2

Stilton cheese sauce £2.50

Mushroom sauce £2.50

Peppercorn sauce £2.50

Onion Gravy £1

## BASKET MEALS and BAR SNACKS

Olives £2

Pickled Egg 80p

Pickled Onions 2 for 80p

Chicken Nuggets and fries in a basket £4

Scampi and fries in a basket £4

Chicken lollipops and fries in a basket £4

PIZZA available to eat in or take away 12 noon to 10pm Monday to Saturday

**Handmade stone baked pizzas, made from authentic Italian ingredients and cooked to order**

**Rustic classic**                      **12" £9**                      **8" £5**

Rustic combination of tangy La Bella San Marzano tomato and creamy Fior di Latte mozzarella

**Simply salami**                      **12" £11**                      **8" £7**

Delicious cured Italian Napoli salami with tangy La Bella San Marzano tomato and Fior di Latte mozzarella

**The works**                      **12" £12.50**                      **8" £8**

Speck ham, Italian Napoli salami, fennel sausage, La Bella San Marzano tomato and Fior di latte mozzarella

**Nice and spicy**                      **12" £11**                      **8" £7**

Sweet roasted peppadew peppers and Fior di Latte mozzarella, La Bella San Marzano tomato, fiery salami picante, chili peppers, spicy Nduja sausage seasoned with authentic Calabrian chilies and spices

**Sweet and Tangy**                      **12" £11**                      **8" £7**

Tangy natural soft goat's cheese and sweet roasted pepperdew peppers, pesto and La Bella San Marzano tomato

## PIADINE all £7

**A handmade Italian flatbread stone baked in our pizza oven and served like a wrap with tortilla chips and slaw**

Filled with

- Bresaola (Italian air dried thinly sliced beef), horseradish, shaved Parmesan and rocket
- Beetroot slices, natural soft goat's cheese and rocket

## Desserts

### **Apple Sponge (V) £4.50**

Home made 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 lactose free double chocolate brownie, served warm with a vegan ice cream: "Fravocado" frozen avocado and banana with a raspberry and basil swirl

### **Crème Brûlée (V) (gluten free) £4.50**

Set egg and cream custard topped with brown sugar granules, served flaming to caramelize the sugar

### **Westcountry Ice Cream Sundaes (V) £5**

"Affogato" - Italian inspired dessert of two scoops of clotted cream vanilla ice cream and a fresh espresso coffee

"Toffee Fudge" - Clotted cream vanilla ice cream and toffee fudge ice cream with caramel sauce and whipped cream

"Very Berry" - Clotted cream and strawberry and clotted cream vanilla ice creams with berry coulis and whipped cream

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