

Valentines' at The Thatched House £22 for 3 courses

Red Velvet (Vegan) £5

Italian plum tomato soup with Pepperdew peppers, dressed with basil and served with a handmade roll (gluten free bread available)

Casanova Mushrooms (V) £5.50

Chestnut mushrooms gently sauteed in garlic butter and finished with Madeira cream, topped with melted gruyere cheese and served on toast (gluten free bread available)

An evening in Kiev £5.50

King prawns rolled in garlic butter and coated in breadcrumb, deep fried to make Prawns Kiev, served with salad leaves and a Marie Rose dip

Clouds in the sky £10 (to share)

Whole baked Camembert cheese to share, with ciabatta croutons to dip

Pork Valentine £12

Butterflied Devon pork medallions with a creamy mushroom sauce, vegetables and dauphinoise potatoes

It's all about the bass (Gluten Free) £15

Whole sea bass served en papillote with roast Devon mid potatoes asparagus, courgette and lemon

Napoleon and Josephine £13

Elston Farm British chicken supreme in a cream, mushroom, shallot and tomato sauce with brandy, served with vegetables and dauphinoise potatoes

Some like it hot (Vegan) (Gluten Free) £12

Beans, legumes and pulses combined with chilli, onion and tomato, served over pilau rice

A sharing moment for two (V) £10

A trio of West country cheeses, served with apple, grapes, celery and a selection of crackers

The complement (V) £5.50

Sweet and salty peanut butter crunch, light and creamy milk chocolate and buttery caramel, all layered twice on brownie cake, finished with crunchy honey roasted peanuts.

A vegan alternative of double chocolate brownie with raspberry sorbet is available

Meringue Kisses (V) £5.50

Homemade meringues with fresh berries, dressed with coulis and topped with cream

A bit of the blarney (V) £5.50

Deep cheesecake made with Bailey's Irish Cream and cream cheese on a biscuit base

Allergen & Dietary Advice

Please note that 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. (V) *Vegetarian* dishes are free from any meat products and *Vegan* dishes are made from purely plant based ingredients