

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*)

Soup £4.50

A homemade soup, served with a handmade bread roll (*gluten free, vegan and vegetarian options available*)

Nachos (V) £5

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

Chef's Own Pate £5

A homemade pate, terrine or parfait, served with Melba Toasts, butter and red onion marmalade

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

Deli plate £12

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

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

Homemade chilli con carne £10*(*gluten free*)

West Country beef mince with red kidney beans in a chilli, onion, harissa and tomato sauce, served over rice with Taw Valley Cheddar cheese on the side

Vegan Jambalaya £10* (*gluten free and vegan*)

Sweet peppers, spicy peppadew peppers and red onion with rice in a jalapeno and tomato sauce. We have "Sriracha" sauce available for extra spice if requested!

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

Devon cider cream pork £12* (*gluten free*)

Elston Farm Devon pork loin slices, with Devon cider cream sauce, served with mustard mash and shredded cabbage

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 £10 (*vegan*)

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 (*gluten free option available*)

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 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  simply log in to "the cloud". Free charging points are available for your devices.

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

SIDES

Chunky chips £3	Stilton cheese sauce £2.50	Salad Bowl £2
Add cheese or a fried egg £1	Sweet potato fries £3.50	Peppercorn sauce £2.50
Vegetables Bowl £2	Scampi £3	Coleslaw £1
Skin-on fries £3	Mushroom sauce £2.50	Minted Peas £1
Onion rings £2	Garlic Bread £2.50	Onion Gravy £1

BASKET MEALS and BAR SNACKS

Olives £2	Chicken Nuggets and fries in a basket £4
Pickled Egg 80p	Scampi and fries in a basket £4
Pickled Onions 2 for 80p	

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 peppadew 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
- Natural soft goat's cheese, peppadew peppers 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)

Crème Brûlée (V) (gluten free) £4.50

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