

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

Starters

Duck and orange pate £5.50

A gluten free smooth pâté made from duck liver laced with Grand Marnier, topped with orange jelly. Served with toasted ciabatta, butter (gluten free bread available) salad leaves and red onion marmalade.

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.

Homemade Soup £5

Chunky winter vegetable soup, served with our handmade ciabatta roll and butter. A gluten free roll is available and olive oil and balsamic dip instead of butter. *(Gluten free and vegan options available)*

Brie Wedges £4.50

Triangles of breaded brie, deep fried and served with cranberry sauce and olive oil dressed salad leaves.

Main courses

Roast turkey with all the trimmings £13 (a smaller portion is available for £8.50)

Slices of turkey breast with gravy, roast potatoes, Yorkshire pudding, pigs in blankets, stuffing balls and cranberry sauce, with a selection of vegetables on the side.

Slow cooked Devon lamb shank £14 (gluten free)

Braised in Merlot for 24 hours, served over mashed potato with peas.

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 (a smaller portion is available for £7.50)

Coated in Thatched House Ale batter and served with chunky chips and peas *(gluten free batter is available)*

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 gourmet burger, made from 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 and vegan cheese available, vegan salad dressing available)*

Gammon Steak £10.50 10oz uncooked weight (gluten free) 5oz gammon with one egg available for £7.50

West Country gammon served with Blackdown Hills 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, cooked as you require, served with peas, beer battered onion rings and chunky chips *(gluten free option available)*

Blackened salmon £13

Cajun style salmon fillet, roasted, flaked and pressed into a patty with chilli, cumin, garlic, oregano and thyme; served topped with a cheddar, chipotle and caramelised onion potato gratin with sauté new potatoes, surrounded by salad.



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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Desserts

Strawberry Sponge (V) £4

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

Mince pies (V) £4.50

Three Devon made sweet shortcrust pasty pies with brandy infused mincemeat, served with clotted cream

Lemon meringue roulade £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 £4.50

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

Chocolate Log 4.50

Rolled chocolate sponge with a chocolate ganache filling, served with vanilla ice cream and chocolate sauce.

Christmas pudding £5.50 Traditional steamed fruit pudding with 50% vine fruits and apricots, with ginger, ground almond, brandy and ale, served with brandy custard. *(Gluten free and vegan Christmas puddings and vegan custard available)*

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

Vegan "Fravocado" made from coconut milk, banana and avocado

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 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)

Homemade Soup £3 (Gluten free and vegan options)

Chunky winter vegetable soup, served with our handmade ciabatta roll and butter. A gluten free roll is available and olive oil and balsamic dip instead of butter.

Duck and orange pate £3

A gluten free smooth pâté made from duck liver laced with Grand Marnier, topped with orange jelly. Served with toasted ciabatta, butter (gluten free bread available) salad leaves and red onion chutney.

Mucky chips (V) £ 7.50

Vegetarian bean and pulses chilli on top of chunky chips with grated Taw Valley cheddar cheese

Turkey and cranberry roll £6

Slices of warmed turkey breast and stuffing with cranberry sauce in a ciabatta roll

Add a bowl of our homemade soup for £2

Jacket Potato £7

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

Fillings: Turkey and cranberry, Vegan Chilli, 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)*

Vegan Chilli £7.50 (gluten free)

Homemade bean, pulse and legume chilli with tomatoes, onion, vegan red wine and chilli peppers served over rice, with grated vegan cheese on the side.

Fish and chips £7.50 (gluten free batter is available)

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

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.

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

West Country gammon served with peas, 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
Curry sauce £1
Salad Bowl £2
Stilton cheese sauce £2.50
Mushroom sauce £2.50
Peppercorn sauce £2.50
Vegetables Bowl £2

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