

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. (*Vegan cheese is available*)

Whitebait £5

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

Duck Wings £4.50/£6.50

Three or six crisp deep fried duck wing "drummers" with a Szechuan sauce dip and salad leaves on the side

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

Bangers and Mash £10*

West Country sausages, served with mashed potato, peas and gravy.

Blackened salmon £13 (*gluten free*)

Cajun style salmon flakes with chilli, cumin, garlic, oregano and thyme, pressed into a burger and served topped with a cheddar, chipotle and caramelised onion potato gratin with sauté new potatoes, surrounded by a salad

Stroganoff £11

West Country rump steak slices in a brandy and mushroom cream sauce, served over rice and peas

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

Sweet peppers, spicy peppadew peppers, garlic, red onion with rice in a medium spiced tomato sauce. We have "Sriracha" sauce available for extra spice if requested, and can add extra tomato to make it milder. *Non-vegans: Add prawns for £3*

Quinoa, Beets and Edamame bean burger £11 (*vegan*)

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

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 £11*

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

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*)

Gammon Steak £10* 10oz uncooked weight (*gluten free*)

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

Rump Steak £19 12oz uncooked weight; 6oz rump available for £11

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*)

Mixed Grill £16 (*gluten free*)

West Country rump steak, gammon steak and sausages served with Blackdown Hills free range egg, peas and chunky chips

Cajun Chicken £13

Elston Farm Red Tractor chicken breast, marinated in olive oil and Cajun spices, chargrilled and served topped with coldwater prawns cooked in garlic butter, with sauté new potatoes and salad

Grilled Chicken £10

Red Tractor British chicken with salad and chips,

add bacon, Taw Valley cheddar cheese and BBQ sauce to make a "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

SIDES

Chunky chips £3	Garlic Bread £2.50	Stilton cheese sauce £2.50
Skin-on fries £3	Scampi £3	Mushroom sauce £2.50
Sweet potato fries £3.50	Onion rings £2	Peppercorn sauce £2.50
Add cheese or a fried egg £1	Coleslaw £1	Onion Gravy £1
Add vegan cheese for £1.25	Salad Bowl £2	Vegetables Bowl £2

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

PIZZA available to eat in or take away

Handmade stone baked pizzas, made from authentic Italian ingredients and cooked to order whenever food is available. Please see the separate PIZZA menu for details

Flatbread sandwiches, what the Italians call "PIADINE" £6.95

All served with salad, coleslaw and tortilla chips

Bresaola Beef (thin sliced air dried beef ham) with horseradish, parmesan and rocket

Natural soft **Goats cheese** with peppadew peppers and rocket

Speck Ham with Goats cheese and rocket

Yellow fin tuna, mayonnaise, parmesan 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 caramelize the sugar

Chocolate fondant £4

Baked chocolate cake with a soft, melting centre, served warm with pouring cream

Langage Farm Devon Ice Cream

Thunder and Lightning Bombe (gluten free)(V) £5

Langage farm honeycomb studded clotted cream ice cream scoop, double coated in Belgium chocolate by hand, and served with caramel sauce, chocolate sauce and whipped cream.

Ice Cream Sundaes (V) £5 all served with hazelnut filled wafer curls

(gluten free without curls)

"**Affogato**" - Italian inspired dessert of two scoops of clotted cream vanilla ice cream and a fresh espresso coffee served on the side for you to pour over the ice cream, or just drink separately!

"**The Captain**" - Clotted cream vanilla ice cream, Lambs Navy rum and raisin ice cream, crystallised ginger, whipped cream & chocolate sauce

"**The Teaser**" - Chocolate orange ice cream, clotted cream vanilla ice cream, malt chocolate balls, citrus peel & whipped cream

"**The Canadian**" - Maple & walnut ice cream, clotted cream vanilla ice cream, whipped cream, genuine Canadian maple syrup & walnuts

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

Main Course only £7

Lunch club special: two courses for £8.95

Soup

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

Nachos (V)

Tortilla chips layered with spicy tomato salsa and Taw Valley Cheddar cheese. (*Vegan cheese is available*)

Whitebait

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

Duck Wings (*gluten free option available*)

Three crisp deep fried duck wing “drummers” with a Szechuan sauce dip and salad leaves on the side

Cheesy garlic bread (V) (*a gluten free roll is available*)

Our handmade ciabatta style roll, toasted and topped with garlic butter and Taw Valley cheddar cheese

Bangers and Mash

West Country sausages, served with mashed potato, peas and gravy.

Mushroom Stroganoff (V) *gluten free*

Portobello mushroom slices in a brandy and mushroom cream sauce, served over rice and peas

Vegan Jambalaya (*gluten free and vegan*)

Sweet peppers, spicy peppadew peppers, garlic, red onion with rice in a medium spiced tomato sauce. We have “Sriracha” sauce available for extra spice if requested, and we can add extra tomato to make it milder.

For non-vegans: add prawns to your Jambalaya for £2

Fish and chips

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

Scampi and chips

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

Gammon Steak 5oz uncooked weight (*gluten free*)

West Country gammon served with peas and chunky chips *add a free range Blackdown Hills egg for £1*

Margarita Pizza our special stone baked pizza, topped with tomato and cheese, served with salad and fries (**vegan cheese available**)

Flatbread sandwiches, what the Italians call “PIADINE” served with salad, coleslaw and tortilla chips

Bresaola Beef (thin sliced air dried beef ham) with horseradish, parmesan and rocket

Natural soft **Goats cheese** with peppadew peppers and rocket

Speck Ham with Goats cheese and rocket

Sponge Pudding and custard (V)

A classic British sponge pudding, flavour changes regularly, ask for today's special.

Crème Brûlée (V) (*gluten free*)

Set egg and cream custard topped with blowtorched brown sugar crystals

Chocolate fondant

Baked chocolate cake with a soft, melting centre, served warm with pouring cream

Ice Cream

Two scoops, choose from vanilla, strawberry, chocolate or vegan “fravocado”