

The Thatched^{14TH} INN

Small plates

Salt and pepper **Calamari**. Wasabi mayo – chilli and pepper relish – lime. 9.00

Prawn and Crayfish cocktail. Bloody marie rose sauce – toasted sourdough – gem lettuce. 9.50

Confit **Garlic Chestnut Mushrooms**. (v,ve) Sourdough crostini – vegan parsley butter – watercress. 8.50

Warm **Scotch Egg**. Baby leaf salad – parliament sauce – cider and apple chutney. 7.00

Ham Hock and Chorizo Croquette. Sundried tomato aribiatta – baby leaf salad. 8.50

Baked **Camembert**. (v) Panzanella salad – toasted ciabatta – red onion marmalade. 9.00

Potato and Corn Chowder. (v,ve) Toasted sourdough. 8.50

Oven Baked Jacket potatoes

Served 11am - 2.30pm, Monday to Saturday.

All served with salad and spring onion slaw.

Roasted **Mediterranean vegetable** with cherry tomatoes - pesto hummus. (v,ve) 11.00

Prawn and Crayfish tails. Bloody marie rose sauce. 11.50

Parkham mature **Cheddar and Baked beans**. (v) 10.50

Tuna and Red Onion Melt. (v) Parkham mature cheddar - red onion. 10.50

Tortilla wraps

Served 11am - 2.30pm, Monday to Saturday

All served with salad and potato chips.

Wholetail **Scampi**. Gem lettuce – tartar sauce. 10.00

Southern fried **Chicken Strips**. Harissa mayo – wild rocket. 10.50

Roasted **Mediterranean vegetable**. (v,ve) with Cherry tomato - pesto hummus. 10.50

Pulled **Braised Lamb**. Tzatziki – feta cheese – red onion. 11.50

Classics

Hand **Battered Cod**. Chunky Chips – garden peas – tartar sauce. 14.00

Wholetail Breaded **Scampi**. Chunky chips – garden peas – tartar sauce. 13.50

Roasted **Duck Leg**. (on the bone) Tomato, chorizo and butterbean stew – broccoli – roasted baby potatoes. 16.50

Hand carved Devon **Ham and Eggs**. Two fried eggs – chunky chips – piccalilli. 13.50

Westcountry **Beef and Ale Pie**. Chunky chips – garden peas – pan gravy. 14.00

Vegan **Thai Green Curry**. (v,ve) Jasmine rice – crispy seaweed. 14.00

Hickory **BBQ Chicken Snitzel**. Smoked bacon, applewood cheese – skinny fries – spring onion slaw. 14.50

Confit and Roasted **Belly Pork**. Bubble and squeak – fried egg – cider cream sauce. 16.50

Vegetable **Moussaka**. (v,ve) Roasted aubergine – baba ganoush – vegan cheese. 14.00
Salmon, Cod, and King Prawn **Fish Pie**. Mash potato – garden vegetables. 14.50

Burgers

All are served in a toasted brioche bun, with salad and a basket of chunky chips.

Chubby Pig. 6oz Pork burger – BBQ Pulled pork – smoked bacon – Applewood cheese. 15.00

Thatched Original Recipe. Buttermilk chicken breast with our own spice – smoked bacon – spring onion slaw - bbq sauce. 14.50

Westcountry Steak Burger. Secret burger sauce - beer and mustard cheese – gherkin. 14.00

Chick Pea and Coriander Kofta. (v,ve) Vegan harissa mayo – gem lettuce – tomato 14.50

28 day aged Westcountry Steaks.

All served with Chunky chips, garden peas, baked tomato, field mushroom and onion rings.

8oz **Rump** 22.00

8oz **Sirloin** 24.00

Butchers Pork Steaks

10 oz **Gammon steak**. Fried egg – pineapple salsa. 14.50

Tomahawk pork chop. Fried egg - pineapple salsa. 22.50

Add **pink peppercorn**, **Devon blue cheese** or **Chimichurri** sauce to any steak 3.00

Sides

Side salad 4.00 - **Garden vegetables** 4.00 - **Baby new potatoes** 4.00 – **Pan Gravy** 4.00
- **Onion Rings** 4.00 - **Chunky Chips** 4.00 - **Chunky chips with Cheese** 4.50 - **Garlic Ciabatta** 3.00 - **Garlic and Cheese Ciabatta** 3.50

Dirty Chips... BBQ pulled pork and cheddar 6.50

Pulled lamb and tzatziki 7.00

Sunday Carvery

Served 11.30 am - 3 pm every Sunday

Large plate 13.00

Small plate 9.00

A choice of Beef, Pork or Turkey.

Nut Roast also available on request.

Served with **creamed leeks**, **cauliflower cheese**, **honey glazed parsnips**, **swede and carrot mash**, **peas**, **buttery cabbage** and **roast potatoes**. (Please request a Nut Roast with your server.)

For a copy of our Allergens or gluten free menu please ask you server.

Desserts

All desserts 6.50

Triple Chocolate **Brownie**

Morello **Cherry Pie**

Chocolate and Pecan Tart

White Chocolate and Raspberry **Cheesecake**

Bramley **Apple Pie**

Treacle Tart

Syrup Sponge Pudding

All served with a choice of either **Clotted Cream, Double Cream** or **Custard**.

Ice Creams

2 Scoops 4.00

Clotted Cream Vanilla

Strawberry

Chocolate Orange

Black Cherry

Mint Choc-chip

Honeycomb

Vegan Salted Caramel.

Hot Drinks

English Breakfast tea 2.00

Peppermint tea 2.50

Camomile tea 2.50

White coffee 2.00

Americano 2.00

Latte 2.50

Cappuccino 2.50

Mocha 2.50

Espresso 2.50

Double Espresso 3.10

Flat white 2.50

Hot Chocolate 2.50