

The Thatched^{14TH} INN

GLUTEN FREE MENU

All the dishes below can be served as part of a gluten free diet. Please make your server aware you require the meal to be served as a gluten free diet at the time of ordering.

Small plates

- Prawn and Crayfish** cocktail. Bloody marie rose sauce – gluten free roll – gem lettuce. 9.50
Confit Garlic Chestnut Mushrooms. (v,ve) gluten free roll – vegan parsley butter – watercress. 8.50
Baked Camembert. (v) salad – gluten free roll – red onion marmalade. 9.00
Potato and Corn Chowder. (v,ve) gluten free roll. 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 (Gluten free wraps on request)

Served 11am - 2.30pm, Monday to Saturday

All served with salad and potato chips.

- Roasted **Mediterranean vegetable.** (v,ve) with Cherry tomato - pesto hummus. 10.50
Pulled **Braised Lamb.** Tzatziki – feta cheese – red onion. 11.50

Classics

- 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
Vegan **Thai Green Curry.** (v,ve) Jasmine rice – crispy seaweed. 14.00
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 gluten free roll, with salad and a basket of chunky chips.

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

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 and field mushroom.

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 - **Chunky Chips** 4.00 - **Chunky chips with Cheese** 4.50

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 full Allergens menu please ask your server.

Desserts

All desserts 6.50

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

Chocolate Orange

Mint Choc-chip

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