

• PUDDINGS •

Our sweets and puddings are made here by us. More choice can be found on the blackboards.

Homemade Banoffee Pie £9.35
Biscuit based, bananas, toffee and cream. A local legend!


Homemade Salted Caramel Chocolate Brownie £9.35
Our delicious brownie is served with a choice of cream or ice cream.

Homemade Sticky Toffee Pudding £9.35
Moist golden toffee sponge, smothered in toffee sauce and served with a choice of clotted cream, ice cream or custard.

Thatch Cheesecake of the day £9.35
Served with vanilla ice cream or clotted cream.

Marshfield Farm Ice Cream £5.50 £7.50
Delicious West Country ice cream served in these special flavours.

- Strawberries & Cream
- Dark Chocolate
- Vanilla
- Plant based or gluten free available
- Salted Caramel

 All our ice cream is made from organic milk from a small herd of cows.

West Country Cheese Board £19.00
Served with pear & white wine chutney and biscuits.

• KIDS MENU •

Kids meals come with chips and a choice of beans, salad, or peas.

Crispy Coated Chicken Fillet £9.35
Deep Fried Scampi £9.35
Honey Roast Ham £9.35
Thatch Pork Sausages or Plant Based Sausages £9.35
Gluten Free Fish Goujons £9.35
Tomato Pasta £9.35
Kids Crunch Platter £9.35

A more healthy option - comes with our homemade hummus, carrot and celery sticks, tortilla chips - some cheddar cheese with half an apple and raisins.

*Any adults meal can be shared between two kids, please ask for an extra plate.



If you wish to leave our team any gratuity, we kindly ask that it be done via card terminals when you settle your bill. This way we can ensure it reaches all the staff who contributed to your experience hear today.

◆ BREAKFAST MENU ◆

Delicious breakfast served daily - Available from 8.00am till 11:30am

The Thatch Breakfast £13.95 Two rashers of bacon, a tasty grilled pork sausage, mushrooms, grilled tomato, fried potato, baked beans and a free range egg - served with a slice of toast.	Squashed Avo £12.50 With chilli & lime, Pico de Gallo, poached eggs and toasted organic bloomer. Vegan? Drop them eggs.
Vegi Breakfast ♡ £13.50 Two vegi sausages, mushrooms, grilled tomato, fried potato, baked beans and a free range egg served with a slice of toast. Go plant based with tofu.	Things on Toast £6.50 Two hot buttered slices of toast topped with any one of the following items. Add an extra item for £1.00 each. - Scrambled Egg - Mushrooms - Sausage - Bacon - Baked Beans - Cheese
Quick Start £9.95 A smaller size breakfast and great for kids too. One rasher of bacon, a sausage, some fried potatoes, baked beans and a free range egg.	Cereal £5.50 Served with fresh milk.
Bacon or Sausage Sandwich £6.50 Simple and delicious - grilled bacon or sausages in white or brown bloomer. Add extra items for £1.00 each.	Porridge £6.50 Quaker oats with creamy whole milk, served with fruit and honey.
Eggs Benedict & Ham £12.50 Served on two slices of toasted organic bloomer with hollandaise.	Thatch Granola £7.50 Served with fresh fruit, yogurt and honey.
Blakewell Smoked Salmon £12.95 Poached eggs served on two slices of toasted organic bloomer with hollandaise.	Two Slices of Toast £4.50 Served with butter and preserves.
	Pancakes £12.50 A generous portion of homemade pancakes served with a fruit compote, yogurt and maple syrup.

• HOT DRINKS •

All our coffee beans are from Braunton based 51° North Coffee

Pot of tea £3.20
Coffee Black / White £3.30
Cappuccino £3.85
Latte £3.85
Flat White £3.85
Espresso £2.90
Herbal Tea £3.20
Indulgent Hot Chocolate £6.50
Served with whipped cream, marshmallows, and a flake.

OUR BEEF.
All Locally Sourced



All our burgers are made with prime cuts of British steak mince.

All our other beef is hand reared by Mr Chris Lerwill of Waytown Farm Combe Martin

How to Order

Orders taken in the restaurant are table service, bar tables and garden tables come into the bar etc. Please make a note of your table number and we will bring your meal to the table as soon as its ready. We will endeavour to take orders at the table for larger groups. Please advise us if you have any specific nutritional requirements or allergies.



This menu was printed locally, using vegetable based inks on a 100% recycled card.

WE RECYCLE

At the Good Food and Drink Company, we take recycling and the impact on our environment very seriously.

We recycle all paper, plastic, tin, glass, printer cartridges and most importantly all our food waste is placed in an anaerobic digester and the energy produced goes back into the local grid.

Working together with 'Surfers Against Sewage' and 'Plastic Free North Devon' to reduce the need for single use plastics in our businesses as well as encouraging our suppliers to do the same, to protect our oceans and environment for future generations.



• THE THATCH •

Family owned and managed for over 40 years, we are happy to offer you our hospitality in the warm and friendly atmosphere which has made this one of the West Country's most popular Inns.

With a worldwide reputation for quality beers, fine wines and good wholesome food; we are able to offer a selection of produce from England's bountiful countryside, served from breakfast till 9pm daily.

Fresh sustainable fish comes from day boats out of Appledore, Ilfracombe and South Devon; and our beef comes from local Devon & Exmoor suppliers. Bread comes freshly made from local bakeries, and our eggs are always free range.

• B&B •

We offer lovely Bed & Breakfast from £120 per room.

With rooms at The Thatch and also at our surrounding properties, which are all within a few steps of the front door, we have something for everyone. With seventeen rooms in a range of three categories - Simple, Cosy & Choice - it's the perfect base for your visit to Croyde.

For more information please visit our website -

www.thethatchcroyde.com

• N.B. •

Allergies? - All relevant information is available for you to check for particular ingredients. Please ask for advice from the restaurant staff.

Baby foods - we are happy to heat up baby foods for you but parents must assume full responsibility to check that food temperature is safe for your child to eat.

Baby changing - facilities are located at the rear of the restaurant. Disabled facilities are located at the rear of the restaurant.



The Thatch, Croyde, North Devon

Tel. 01271 890349 www.thethatchcroyde.co.uk



• STARTERS •

Potted Devonshire Crab £12.00
Fresh Devonshire crab with spiced butter served with toasted organic bloomer.

Torched Severn & Wye Oak Smoked Mackerel £11.50
Pickled beetroot, Saffron and horseradish mayo, organic garlic toast and micro greens.

Charred Octopus £12.00
Served with extra virgin olive oil, fresh basil and smoked paprika aioli.

Soup of the Day £7.70
Served with crusty bread.

Nocellara Olives £7.70
Split balsamic, crusty bread.

Rose Harissa Hummus £7.70
With organic bloomer, toasted chickpeas and extra virgin olive oil.

Boquerones en Vinagre £7.70
Marinated white anchovies.

Salt & Pepper Squid £10.50
Crispy squid sprinkled with sea salt and served with smoky garlic mayo.

Spicy Chicken Wings x5 £9.50 x10 £16.50
With a spicy BBQ and chipotle glaze.

Giant Shell-on Prawns £10.50
Simply served, cooked shell on prawns with lemon and aioli.

Woodland Sautéed Truffle Mushrooms £10.50
Wild mushrooms, garlic, cream and parsley on sourdough toast with truffle oil and aged Parmesan.

Classic Prawn Cocktail £10.50
With bloody Marie Rose sauce, shredded lettuce, smoked paprika and pickled samphire.

• NACHOS & SHARERS •

Great as a starter to share, or as a main course.

Original Cheese Original £12.65 Grande £18.00
Tortilla chips topped with cheese, jalapeños, salsa, sour cream and guacamole.

Our Famous Beef / Vegi £13.75 £19.25
Tortilla chips topped with cheese, jalapeños, salsa, sour cream, guacamole and either beef or vegi chilli.

Pulled Pork £13.75 £19.25
Tortilla chips topped with cheese, jalapeños, salsa, sour cream, guacamole and locally sourced 10 hour braised pulled pork.

Baked Camembert to Share £18.00
With rosemary honey, truffle oil and organic bloomer.

• BURGERS •

All burgers are served in a demi brioche roll, with lettuce, tomato, gherkin, a stack of chips, coleslaw and sauce.

Go low carb & exchange the chips & roll for salad on any burger!

Thatch Burger 6oz £17.35 12oz £19.60
100% pure British beef, topped with burger sauce.
Add Cheese £2.00 Add Bacon £2.00

Chicken Burger £18.75
Buttermilk coated crispy chicken breast served with chipotle mayo.

Fish Tribute Burger £18.00
The freshest fillet of locally sourced fish in a crispy ale batter served with homemade tartar sauce.

Garden Burger £17.00
Crispy coated green veggie burger. Served with chipotle mayo and vegan slaw.

• SIDE ORDERS •

Basket of Chips £7.50 **Coleslaw** £4.50
Chips 'n' Cheese £8.75 **Side Salad** £6.00
Cheesy Garlic Bread £7.00 **Garlic Bread** £6.00
Onion Rings £6.50

We offer a great selection of wines by the glass and bottle. For details please see **The Wine List**

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• PUB CLASSICS •

Devon Ham 'n' Eggs £18.50
Honey & mustard roasted Devon ham, served with two free range eggs and a stack of chips - perfect.

Deep Fried Wholetail Scampi £19.00
A generous portion of breaded scampi served with chips, peas and homemade tartar sauce.

Homemade Lasagne £18.50
Everyone's favourite! Made with Exmoor beef and topped with mature cheddar. Served with a salad garnish and chips.

Tribute Ale Battered Fish & Chips £20.50
Locally sourced fish coated in home-made Tribute ale batter with mushy peas, chips and homemade tartar sauce.

Thatch Chilli Bowl £19.50
Everything you find in a burrito but in a bowl!!! Beef or vegan chilli, sour cream, guacamole, salsa, rice, fried tortilla chips, scallions & coriander.

Sweet Potato, Ginger & Coconut Curry £19.50
With lentils and kale, served with rice, sambol, sour dough flat bread, coriander and a lime wedge.
Plant Based.

Chicken, Smoked Bacon & Leek Pot Pie £19.75
Served with rustic chips, herb buttered veg & gravy.

Classic Caesar Salad £16.25
Crisp lettuce dressed with a creamy caesar dressing, fresh parmesan, organic croutons, fresh anchovies and crispy bacon bits. Add chicken £4.50

Salad of the day
Please see specials board or ask at the bar.

• SANDWICHES •

Served until 5pm

Thatch B.L.T £12.95
Crispy bacon, lettuce, tomato and mayo served on white or granary bread. With Piper's handmade sea salt crisps and fresh side salad.

West Country Mature Cheddar £11.95
With Branston Pickle served on white or granary bread. With Piper's handmade sea salt crisps and fresh side salad.

Devon Fresh Crab Sandwich £14.95
With spring onion, lettuce and lemon mayo served on white or granary bread. With Piper's handmade sea salt crisps and fresh side salad.

Sandwich of the Day
Please see specials board or ask at the bar.

• HOUSE SPECIALS •

Thatch Full Rack of Ribs £28.00
Our famous ribs are baked in our special BBQ sauce, served with coleslaw and chips.

Duck Tagine £24.00
Slow cooked duck, shallots, clementines and chickpeas, Rose Harissa yogurt and a lemon verbena cous cous.

Chicken Parmigiana £23.00
Parmesan, panko and rosemary crusted chicken breast with tomato, garlic and herb sauce, fresh mozzarella, a dressed salad and chips.

The Thatch Fish Pie £23.65
Delicious homemade fish pie with tiger prawns, fresh local fish, cheese, mashed potato and served with herb buttered veg and crusty organic bloomer.

Balinese Fish Curry £26.95
Fresh locally sourced fish and tiger prawns cooked in a coconut, galangal, kaffir lime leaf and lemongrass curry, with steamed rice, carrot and coconut sambol and prawn crackers. Served from 5pm.

Vietnamese Style Chicken & Coconut Curry £21.50
With tamarind, chilli and coriander, steamed rice, poppadum and sambol.

12oz Honey Glazed Gammon £21.00
Chargrilled and glazed with hot honey with free range egg, pineapple, mushy peas and chips.

Moroccan Spiced Lamb Flatbread £23.50
Slow braised spiced lamb served on chargrilled flatbread with pickled red onions, pomegranate seeds, pomegranate molasses, minted yoghurt, smoked cucumbers, Rose Harissa Hummus and citrus dressed salad.

Waytown Exmoor Steak

Our beef is finished on the green pastures of Exmoor National Park, by the Lerwill family of Waytown and Holdstone Farms, Combe Martin.

8oz SIRLOIN £32.00 10oz RIBEYE £33.00

Served with your choice of charred tender stem broccoli OR wild rocket, parmesan, truffle oil dressed salad & confit vine tomatoes. Chips OR salted buttered mash potato.
Selection subject to availability.

Peppercorn Sauce £3.00
Mushroom & Blue Cheese Sauce £3.00

For our fresh sustainable...
FISH & Local Seafood

...see the boards, or ask our friendly team for details.