



• STARTERS •

Soup of the Day £6.00
Served with crusty bread.

Charred Octopus £9.00
Served with extra virgin olive oil, fresh basil and smoked paprika aioli.

Mixed Marinated Olives £6.50
Split balsamic, crusty bread.

Smoked Carrot Humus £6.50
Served with fried tortilla chips. **Plant Based.**

Boquerones en Vinagre £7.00
Marinated white anchovies.

Salt & Pepper Squid £8.50
Crispy squid sprinkled with sea salt and served with smoky garlic mayo.

Spicy Nduja Sausage, Chorizo £8.00
Lightly fried with red wine and garlic.

Spicy Chicken Wings x5 £7.50 x10 £11.50
With a spicy BBQ and chipotle glaze.

Giant Shell-on Prawns £9.50
Simply served, cooked shell on prawn with lemon and aioli.

Baba Ganoush £6.50
Flame roasted aubergine, tahini and garlic dip.
Plant Based.

• SALADS •

Blakewell Fisheries Hot Smoked Salmon £14.95
Crisp baby leaves, roasted beetroot with capers, shallots and a horseradish dressing.

Plant Power Salad £12.95
Crisp baby leaves, roasted beets, capers, charred broccoli and croutons topped with toasted sunflower and pumpkin seeds and balsamic glaze. **Plant Based**

• NACHOS & SHARERS •

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

Original Cheese £10.50
Tortilla chips topped with cheese, jalapeños, salsa, sour cream and guacamole.

Our Famous Beef / Vegi £11.50
Tortilla chips topped with cheese, jalapeños, salsa, sour cream, guacamole and either beef or vegi chilli.

Pulled Pork £11.50
Tortilla chips topped with cheese, jalapeños, salsa, sour cream, guacamole and 10-hour braised pulled pork locally sourced.

Baked Camembert £16.50
Honey glazed camembert served with pear & white wine chutney and crusty organic bread.

Charcuterie Platter £17.50
Italian salami, prosciutto, Spianata Piccante, feta filled peppa dews, calamarta, halkidiki smoked carrot humus, pickles, crusty bread and a split balsamic.

• BURGERS •

Served in a house bun with rustic fries and coleslaw. All our beef burgers are made with prime cuts of 100% British steak mince.

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

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

Thatch Burger 6oz £14.00 12oz £16.00
100% pure British beef, topped with burger sauce. Served in a house bun with rustic fries and coleslaw.
Add Cheese £1.50 Add Bacon £1.50

Chicken Burger £15.50
Crispy coated chicken breast served with chipotle mayo.

Fish Tribute Burger £15.50
The freshest fillet of local fish in a crispy ale batter served with homemade tartar sauce.

Aromatic Garden Burger £15.50
A luxurious vegi burger of broad beans, peas, potato and spinach, lightly coated in breadcrumbs, flecked with oats and parsley. Served with smoked carrot hummus.

Zero Beef Burger £15.50
Vegan bun, gherkin, vegan slaw and chipotle mayo.

Mixed Grain Bowl £13.95
Bulgar wheat, quinoa, baby leaves, lentils, vine tomatoes, sweetcorn, tenderstem broccoli, broad beans and green goddess dressing.

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

• PUB GRUB •

Devon Ham 'n' Eggs £16.50
Honey & mustard roasted Devon ham, served with two free range eggs and a stack of chips - perfect.

Deep Fried Wholetail Scampi £16.50
A generous portion of breaded scampi served with chips and homemade tartar sauce.

Homemade Lasagna £16.00
Everyone's favourite! Made with Exmoor beef and topped with mature cheddar. Served with a salad garnish and chips.

Tribute Ale Battered Fish & Chips £16.95
Locally caught fish coated in home-made Tribute ale batter with mushy peas, chips and homemade tartar sauce.

Beef Burrito Bowl £16.00
Everything you find in a burrito but in a bowl!!! Beef chilli, sour cream, guacamole, salsa, rice, fried tortilla chips, scallions & coriander.

Vegan Burrito Bowl £15.50
Everything you find in a burrito but in a bowl!!! Vegan chilli, guacamole, salsa, rice, fried tortilla chips, scallions & coriander. **Plant Based.**

Sweet Potato, Ginger & Coconut Curry - GF £16.00
With lentils and kale, served with rice, sambol, coriander and a lime wedge. **Plant Based.**

Chicken, Smoked Bacon & Leek Pot Pie £17.50
Served with rustic chips and charred tender stem broccoli & gravy.

• SANDWICHES •

Served until 5pm

Thatch B.L.T £11.95
Crispy bacon, lettuce, tomato and mayo served on white or granary bread. With Piper's handmade sea salt crisps and fresh side salad.

Devon Fresh Crab Sandwich £12.95
Spring onion, lettuce and lemon mayo served on white or granary bread. With Piper's handmade sea salt crisps and fresh side salad.

West Country Mature Cheddar £10.95
With Stokes onion marmalade served on white or granary bread. With Piper's handmade sea salt crisps and fresh side salad.

King Prawn Open Sandwich £14.50
Marie Rose dressed king prawns on toasted organic bread with charred lemons and dressed baby leaves.

• SIDE ORDERS •

Basket of Chips	£6.00	Coleslaw	£4.00
Chips 'n' Cheese	£7.00	Side Salad	£5.50
Cheesy Garlic Bread	£6.00	Garlic Bread	£5.50

• HOUSE SPECIALS •

Thatch Full Rack of Ribs £24.00
Our famous ribs are baked in our special BBQ sauce, served with coleslaw and chips.

The Thatch Fish Pie £19.50
Delicious fish pie with tiger prawns, fresh local fish, cheese, mashed potato and served with fresh bread and salad.

Moroccan Lamb £19.00
Moroccan spiced slow braised lamb shoulder served on a chargrilled flat bread with baby leaved, pickled onion, vine tomatoes, fresh pomegranate seeds, harissa dressing and mint yogurt.

Vegan Moroccan Lamb £19.00
Moroccan spiced vegan lamb served on a chargrilled flat bread with baby leaved, pickled onion, vine tomatoes, fresh pomegranate seeds and harissa dressing.

Oven Roasted Cornish Hake £23.50
Served with local asparagus, sweetcorn and broad bean fricassee and River Exe mussels.

Balinese Fish Curry £22.50
Fresh local 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.

Vegan Keralan Lentil, Cauliflower & Spinach Curry £18.50
With tamarind, chilli and coriander, steamed rice, poppadum and sambol. **Plant Based.**

For our fresh sustainable... **FISH & EXMOOR BEEF**

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

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



SIRLOINS £29.00	RIBEYE £29.50
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Served with your choice OF charred tender stem broccoli OR wild rocket, parmesan and truffle oil dressed salad. Chips OR salted buttered mash potato.

Selection subject to availability.

a sauce for your steak...

Peppercorn Sauce	£3.00
Bearnaise	£3.00

• PUDDINGS •

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

Homemade Banoffee Pie **£8.00**
Biscuit based, bananas, toffee and cream.
A local legend!

Homemade Chocolate Brownie **£8.00**
Our delicious brownie is served with a choice
of cream or ice cream.

Homemade Sticky Toffee Pudding **£8.00**
Moist golden toffee sponge, smothered in toffee sauce
and served with a choice of clotted cream, ice cream or
custard.

West Country Cheese Board **£14.50**
Served with pear white wine chutney and biscuits.

Marshfield Farm Ice Cream **£4.50** **£6.50**
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.

• KIDS MENU •

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

Crispy Coated Chicken Fillet **£8.00**

Deep Fried Scampi **£8.00**

Honey Roast Ham **£8.00**

Thatch Pork Sausages or Plant Based Sausages **£8.00**

Fish Fingers **£8.00**

Kids Crunch Platter **£8.00**

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.



◆ BREAKFAST MENU ◆

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

The Thatch Breakfast £12.00	Squashed Avo £11.50
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.	Smashed avocado with chilli & lime, Pico de Gallo, poached eggs and toasted organic bloomer. Vegan? Drop them eggs.
Vegi Breakfast £11.50	Things on Toast £6.00
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.	Two hot buttered slices of toast topped with any one of the following items. Add an extra item for £1.00 each.
Quick Start £9.00	- Scrambled Egg - Mushrooms - Sausage - Bacon - Baked Beans - Cheese
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 £5.00
Huevos Rancheros £11.50	Served with fresh milk.
Fried eggs served on toasted tortilla with warm salsa, avocado and fresh coriander.	Porridge £5.00
Bacon or Sausage Sandwich £6.50	Quaker oats with creamy whole milk, served with fruit and honey.
Simple and delicious - grilled bacon or sausages in white or brown bloomer. Add extra items for £1.00 each.	Thatch Granola £6.50
Eggs Benedict & Ham or Blakewell Smoked Salmon £11.50	Served with fresh fruit, yogurt and honey.
Served on two slices of toasted white or brown bloomer with hollandaise.	Two Slices of Toast £4.50
	Served with butter and preserves.
	Pancakes £11.50
	A generous portion of homemade pancakes served with a fruit compote, yogurt and maple syrup.

• HOT DRINKS •

Pot of tea	£2.95
Coffee Black / White	£2.95
Cappuccino	£3.00
Latte	£3.00
Flat White	£3.00
Espresso	£2.50
Herbal Tea	£2.95
Indulgent Hot Chocolate	£5.00
Served with whipped cream, marshmallows, strawberry and a flake.	

OUR BEEF.
All Locally Sourced



How to Order

Most orders are taken at the bar
counter. 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.



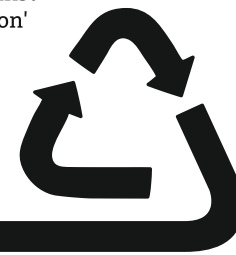
This menu was printed locally,
using vegetable based inks on a
100% recycled card.

WE RECYCLE

At the Good Food and Drink Company Depot, 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 35 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 £100 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