

THE TERRACE BAR  
THURLESTONE HOTEL

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LUNCH SERVED FROM 12:00PM TO 2.30PM

### NIBBLES

Available all day

<b>Roasted &amp; Salted Cashews</b>	£5.00
<b>Smoked &amp; Salted Almonds</b>	£5.00
<b>Marinated Olives</b>	£4.50

### LIGHT BITES

<b>Soup of the Day</b> <i>Freshly Baked Bread, Salted Butter</i>	£9.50
<b>Trio of Bruschetta</b> <i>Salami and Pesto, Tomato and Mozzarella, Prosciutto and Mascarpone</i>	£10.50
<b>Monkfish Scampi</b> <i>Lemon, Aioli</i>	£15.00
<b>Prawn Cocktail</b> <i>Atlantic King Prawns, Crevette, Quails Egg, Lettuce, Cocktail Sauce</i>	£14.00
<b>Start Bay Scallops</b> <i>Half Shell, Lemon and Herb Butter, Sour Dough</i>	£18.50
<b>South Coast Bouillabaisse</b> <i>Crab and Lobster Bisque, Prawns, Squid, Mussels, Samphire Grass, Day Boat Fish, Rouille, Sour Dough</i>	£19.50
<i>Bouillabaisse as a main course</i>	£32.00

### ALLERGIES

If you are concerned about any food allergies or dietary requirements, please speak to a member of the team who would be delighted to assist. Most of our dishes can be adapted to meet your requirements.

### MAIN COURSE

<b>Westcountry Fillet Steak</b> <i>King Oyster Mushrooms, Skin on Fries, Confit Shallots, Peppercorn Sauce</i>	£36.00
<b>Seafood Tagliatelle</b> <i>Local Seafood, Samphire, Basil Oil</i>	£28.00
<b>Thurlestone Steak Burger</b> <i>Lettuce, Tomato, Gherkin, Classic Sauce, Cheddar, Skin on Fries, Mixed Leaves</i>	£21.00
<b>Vegan Burger</b> <i>Lettuce, Tomato, Gherkin, Classic Sauce, Vegan Smoked Cheese, Skin on Fries, Mixed Leaves</i>	£20.00
<b>Terrace Bar Salad</b> <i>Spiced Quinoa, Avocado, Houmous, Heirloom Beets, Heritage Tomatoes, Salad Leaves</i>	£14.50
<i>Add Cajun Chicken Breast</i>	£8.00
<i>Add Grilled Halloumi</i>	£7.00
<i>Add Garlic King Prawns</i>	£9.00

<b>North Atlantic Cod</b> <i>Tempura Batter, Triple Cooked Chips, Minted Garden Peas, Tartare Sauce</i>	£26.00
<b>Catch of the Day</b> <i>Crushed New Potatoes, Fish Velouté, Seasonal Vegetables</i>	£28.00
<b>Half Grilled Lobster</b> <i>Garlic &amp; Herb Butter, Skin on Fries, Mixed Salad</i> <i>(Subject to availability)</i>	£POA

### SEAFOOD SHARING PLATE

South Devon White Crab, Oak Smoked Salmon, Day Boat Fish, Start Bay Scallops, Garlic King Prawns, Saffron Aioli, Salad, Breads, Butter and Sauces

£75 for two to share

### SIDES

<b>Parmesan &amp; Truffle Fries</b>	£8.00
<b>Skin on Fries</b>	£6.00
<b>Seasonal Vegetables</b>	£6.00
<b>Buttered New Potatoes</b>	£6.00
<b>Mixed Leaf Salad</b>	£6.00
<b>Halloumi Fries</b> <i>Sweet Chilli Sauce</i>	£7.00
<b>Freshly Baked Breads</b> <i>Butter, Olive Oil and Balsamic Vinegar</i>	£6.00

### SANDWICHES

Available all day

<b>Devon White Crab</b> <i>Lemon Mayonnaise</i> <i>(£5.00 supplement for spa day packages)</i>	£21.00
<b>Atlantic Prawn</b> <i>Cocktail Sauce</i>	£16.00
<b>Thurlestone Baked Ham</b> <i>Tomato, Cheddar, Mustard Mayonnaise</i>	£15.00
<b>Grilled Halloumi</b> <i>Roasted Red Pepper, Red Onion, Harissa</i>	£14.00
<b>Oak Smoked Salmon</b> <i>Lemon &amp; Dill Crème Fraiche, Cucumber</i>	£16.00
<b>Roast Turkey</b> <i>Sharpham Brie, Smoked Bacon, Cranberry Sauce</i>	£15.00
<i>Served on freshly baked local white, granary or gluten-free bread, with crisps, cucumber, tomatoes &amp; pea shoots</i>	

### SUGGESTED WINES

<b>MUSCADET</b> <i>de Sèvre et Maine Sur Lie</i> <i>Domaine de la Bretonnière, France (abv 12%)</i> 175ml £9.00    75cl £36.00
<b>SAUVIGNON BLANC</b> <i>Tindall Vineyards, Marlborough, NZ (abv 12.5%)</i> 175ml £11.50    75cl £45.00
<b>PINOT NOIR Reserva</b> <i>Casas del Bosque, Casablanca, Chile (abv 14%)</i> 175ml £9.50    75cl £38.00
<b>CHAMPAGNE GREMILLET</b> <i>Brut Ambassadeur, NV, France (abv 12.5%)</i> 125ml £13.00    75cl £72.00

Thurlestone Hotel & Spa  
Owned and managed by the Grose family since 1896