

DESSERTS

Vanilla Crème Caramel (GF)

Raspberry Sorbet, Torched Meringue, Fresh berries

Pavlova (GF)

Coconut and Lime Meringue, Passionfruit Ganache, Mango Gel, Exotic Fruit

Bitter Chocolate Pave

Hazelnut Praline, Vanilla Ice Cream, Candied Hazelnuts, Chocolate Tuile

Selection of Local Ice Creams

Vanilla, Chocolate, Honeycomb

CHEESEBOARD

A Selection of Three West Country Cheeses

Our cheeses carefully chosen by René for their distinctive flavours, great quality and locality.

SHARPHAM SAVOUR

Totnes, Devon. Made with milk from Jersey Cows with a little added goat's milk. Rich and creamy flavour, slight tang and the smooth texture.

WOOKY HOLE CAVE AGED CHEDDAR

Dorchester, Dorset. A big, robust and a well-rounded hard cheese, with competing notes such as sweet and salty, or earthy and tangy.

BEENLEIGH BLUE

Ashprington, Devon. A creamy textured blue cheese with notes of fruit, mushroom and nutty flavours. Crumbly and moist, and it has an overall sweet flavour.

BLUE VINNY

Sturminster Newton, Dorset. A rich and deep long-lasting taste that can be slightly salty.

SHARPHAM CREMET

Totnes, Devon. A soft, mould-ripened goat's cheese enriched with cow's double cream. A subtle, fresh, creamy flavour and mousse-like texture.

QUICKES VINTAGE CHEDDAR

Newton St. Cyres, Devon. A rich intense cheese with a delightfully crumbly texture and huge depth of flavour- from umami to buttery, to salted caramel.

SHARPHAM CAMEMBERT

Totnes, Devon. A moist, soft, creamy, surface-ripened cow's milk cheese, it is typically made in individual rounds which makes it perfect for baking. Camembert becomes creamy when served at room temperature.

Five Cheeses £5.00 Supplement
Seven Cheeses £10 Supplement

The Trevilder

Welcome to the Trevilder Restaurant at the Thurlestone Hotel.
We hope that you find it a special place to dine.

Thurlestone Hotel was founded by Margaret Amelia Grose and her husband William John in 1896. They moved to Devon from their home on Trevilder Farm near Wadebridge, in Cornwall. The advent of the railway to Kingsbridge brought with it the first visitors to the area and, with an eye for coming trends, William John and Margaret Amelia took a lease on the farmhouse in Thurlestone (now the Village Inn) and began taking in paying guests.

The 1920's and 30's are considered by some to be the golden age of The Thurlestone Hotel. During this time the Grose Family made several major modernising investments to their property to remain relevant and appealing in fast moving times. The Trevilder is a nod to those days and the design of the room reflects the sparkle and glamour of the era and the maritime hints were inspired by Edward VIII's visits during his training at the Britannia Naval College.

From farming stock, they knew the merits of using first class ingredients in all their recipes. The Hotel is still owned and managed by the Grose Family; after a century of enterprise, the emphasis on fresh local, quality ingredients remain just as important as it ever was.

Our team of experienced Chefs, led by Head Chef René Muller, spend their days preparing the freshest dishes, using, where possible, locally sourced ingredients including seafood and shellfish from our local fishermen, free range poultry, rare breed pork and grass-fed meats all from Devon farms. However, great food takes time, and we prepare all of our dishes to order, so if there is a slight delay during dinner, please rest assured that this is because we want you to enjoy only the best experience that we can offer. Our food is all about seasonality and letting our carefully sourced ingredients shine.

The menus are, as a result, a true celebration of local, seasonal ingredients, combining traditional style with contemporary flavours and healthy options. We are more than happy to accommodate special dietary requirements. Please advise us of these as soon as you can. Please note that our dishes are made in an area where nuts are used.

The wine list contains a carefully chosen selection of superb wines from all over the world, each one characteristic of country, region and grape variety.

So, eat, drink and be merry!

"I know of no exception to the rule that food eaten in close proximity to where it was grown, raised or caught always tastes better...."

Bert Grose
(Hotelier and gastronome)
1892 - 1971



BOUCHE

Pea & Mint Arancini

STARTERS

Roasted Red Pepper and Tomato Soup (GF)

Burrata, Basil Oil, Heritage Tomatoes

Stuffed Zucchini Blossom (GF)

Feta Cheese, Tzatziki, Spinach, Mint Oil

Gin Cured Salmon (GF)

Charred Cucumber, Pickled Cucumber, Fever Tree Cucumber Tonic Gel, Pink Grapefruit

Confit Chicken and Mushroom Terrine (GF)

Watercress, Pickled Mushrooms, Tarragon Mayo, Crispy Pancetta

South Coast Bouillabaisse (GF) (£6 supplement)

Samphire Grass, Start Bay Scallop, Brown Shrimps, Clams, Trout, Mussels

WINE RECOMMENDATIONS

MUSCADET de Sèvre et Maine Sur Lie (31) 2023

Domaine de la Bretonnière, France, 12%
Absolutely high-class, classic Muscadet - fruit-driven but dry
£36.00

MUGA RIOJA ROSADO, 2022

Bodegas Muga, Haro, Spain, abv 13.5% (71)
Strawberry and cherry notes combine with a soft, silky texture
£37.50

CHATEAU LA PASSONNE, 2019

Bordeaux (Right Bank), France, 13% (125)
Rich and textured; a cut above the normal 'House Claret'
£32.00

MAINS

Summer Vegetable Tart

Puff Pastry, Pea Puree, Asparagus, Heritage Baby Carrot, Broccoli, Bearnaise Sauce

Fillet of Hake

Courgette Spaghetti, Samphire Grass, Crab & Mascarpone Tortelloni, Warm Tartare

Slow Braised Pork Belly (GF)

Savoy Cabbage, Truffled Mash, Heritage Carrots, Textures of Apple, Cider Jus

Sladesdown Farm Duck Breast

Soy Glaze, Duck Spring Roll, Stir Fried Vegetables, Pickled Shimeji Mushrooms
Orange and Five Spice Jus

Pea and Mint Tortelloni

Crumbled Feta Cheese, Sun Dried Tomatoes, Asparagus, Garden Peas

Westcountry Fillet Steak (GF) (£15 supplement)

Chunky Chips, Cherry Tomato, King Oyster Mushroom, Confit Shallot, Peppercorn Sauce

Whole Lemon Sole (GF) (£15 supplement)

Cocotte Potato, Asparagus, Cherry Tomato, Spinach, Smoked Fish Velouté

SIDES (£4 SUPPLEMENT)

Crushed New Potatoes

Seasonal Vegetables

Green Beans, Shallots, Prosciutto Crudo

Please speak to a member of staff if you have any concerns regarding dietary requirements; They'll be happy to assist.

Dishes marked GF are gluten free and dishes marked DF are dairy free.
Some dishes can be adapted upon request.

Three courses £60.00 per person including coffee.

Two courses £50.00 per person including coffee.

Guests booked on a Dinner Inclusive Package are welcome to choose from the full menu selection available. Please note supplement prices will apply.