

DESSERTS

Rhubarb & Vanilla Cheesecake

Raspberry Sorbet, Lavender Meringue, Local Strawberries

Dark Chocolate Delice (GF)

Pickled Blackberries, Coffe Ice Cream, Chocolate Tuile

Banana Bread

Mixed Nut & Chocolate Coating, Toffee Sauce, Banana Ice Cream

Chef's Selection of Cheeses

Cornish Smuggler, Montagnolo Blue, Cornish Truffler
Homemade Chutney, Grapes, Apple, Crackers

Selection of Local Ice Creams (GF)

Vanilla, Chocolate, Honeycomb

If you have any concerns regarding dietary requirements,
please speak to a member of staff who will be happy to assist you.

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

Three courses £49.50 per person including coffee.
Two courses £45.00 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.

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 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

AMUSE-BOUCHE

Ham Hock Bon Bon, Apple Sauce

STARTERS

Carrot and Red Lentil Soup (GF)

Pickled Sushi Ginger, Coriander Crème Fraiche

Duck Liver Crème Brulée

Red Onion Confit, Micro Herb Salad, Melba Toast

Rosary Goat Cheese (GF)

Candied Hazelnut Crumb, Torched Baby Pears, Textures of Heritage Beets

Assiette of Smoked Fish (GF)

Sesame Seaweed, Pickled Vegetables, Caviar

Bouillabaisse (£6 supplement) (GF)

Local Seafood, Samphire, Gurnard

WINE RECOMMENDATIONS

**Dry and complex whites with cooling sea and lakeside breezes;
a good accompaniment with fish**

Picpoul De Pinet (32) 2022, Saint-Peyre, Bassin de Thau, Languedoc, France
Crisp, nutty, and fragrant; the Pinet Locals' choice with oysters

Red vine from vines grown on decomposed volcanic soils,
with a definite purity and freshness.

Montepulciano D' Abruzzo (85) 2021, Tenuta Talamonti, Abruzzo, Italy 13%
Warm and ripe; plum fruit and fruitcake spice.

MAINS

Gorgonzola Gnocchi

Candied Baby Apples Toasted Pine Nuts, Wild Rocket, Cider Vinaigrette

Cauliflower & Lentil Massaman Curry

Apricot Couscous, Charred Lime, Pak Choi, Coriander

Bavette Steak

Truffle Mash potato, Carrot Purée, Wild Mushrooms, Heritage Carrot, Red Wine Jus

Corn Fed Chicken Breast (GF)

Spring Onion Croquette, Tenderstem Broccoli, Savoy Cabbage, Diane Sauce

Tranche Of Skate

Orzo Paella, King Prawns, Mussels, Clams, Olives, Samphire Grass, Basil Oil

Whole Lemon Sole (£15 supplement) (GF)

Sautéed Herb New Potato, Wilted Baby Spinach, Fricassée of Seafood, Caviar Velouté

West Country Fillet Steak (£15 supplement) (GF)

Chunky Chips, Cherry Tomato, King Oyster Mushrooms, Confit Shallot, Stroganoff Sauce

SIDES (£4 SUPPLEMENT)

Butter New Potatoes

Chinese Pak Choi

Seasonal Vegetables