

The Trevilder

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

The 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 in order 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 remains just as important as it ever was.

The Menus are, as a result, a true celebration of local, seasonal ingredients, combining traditional style with contemporary flavours and healthy options.

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!

Should you have a food allergy or intolerance, or have any special dietary requirements please speak to our restaurant manager prior to ordering



Owned and managed by the Grose family since 1896
Near Kingsbridge & Salcombe, South Devon, TQ7 3NN
01548 560382 enquiries@thurlestone.co.uk www.thurlestone.co.uk



The Trevilder

The Thurlestone aims to support the local community by purchasing
our
produce from local suppliers

Please find below details of some of our suppliers:-

COMPLETE MEATS LTD, AXMINSTER, DEVON

Family run business that supports local farmers, ensuring
the highest quality free range meat

KINGFISHER, BRIXHAM, DEVON

Supplying the finest native fresh fish from Brixham
fish market caught less than 24 hours before market

HAWKRIDGE FARMHOUSE DAIRY, CREDITON, DEVON

Specialists in producing local and award winning cheeses

M.C. KELLY OF CREDITON, DEVON

Providing our kitchen with West Country farmed meats
and speciality food ingredients

CHALLICES, TOTNES, DEVON

Providing fresh fruit and vegetables and local produce
from South West farmers

THE BAKEHOUSE, SALCOMBE, DEVON

Providing speciality breads

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TASTING MENU £70.00 PER PERSON

(48 hours' notice is required)

To be enjoyed by the whole table - dinner served at 7.00 pm
Add a flight of wines per course for £35.00 per person

Start Bay scallops, crispy chicken wing, egg yolk, black pudding

Artichoke cappuccino, crisps, truffle foam

Devon crab, avocado, grapefruit, pickled radish

West Country fillet of beef, foie gras, onion textures,
girolles, Madeira jus

Textures of pineapple, panna cotta, ice-cream, pineapple gel

Chocolate fondant, orange curd cream

Tea or coffee, petit fours

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Sunday 4th February 2018

STARTERS

Sweet potato and pumpkin soup, hazelnut cream

Beetroot cured gravlax, pickled cucumber, salmon eggs, wasabi

Ham hock terrine, pickles, crispy egg yolk, English mustard mayonnaise

Hand-dived Start bay scallops, simply grilled in the shell, lemon, garlic butter, samphire
(£5 supplement)

Potted chicken liver parfait blackberry textures, brioche, golden raisins

Winter salad, apple, feta, spinach, roasted pumpkin, pecan nuts, cider vinaigrette

MAINS

Beetroot gnocchi, torched goats cheese, crown prince squash, candied pecan nuts

Roast sirloin of dry aged beef, carved medium rare, Yorkshire pudding, red wine and shallot jus

Wild mushroom tortellini, wild mushrooms, garlic cream, toasted chestnuts

Venison steak, roasted pink, sherry lentils, root vegetables, thyme jus

Roasted pumpkin risotto, charred leeks, blue cheese, crispy sage

Guinea fowl breast, cassoulet of beans, smoked streaky bacon, black pudding cream

Sous vide smoked haddock, spinach, new potatoes, poached hens egg, mustard butter sauce

Three courses £40.00 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

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THURLESTONE FAVOURITES

Whole lemon sole, simply grilled, new potatoes, charred lemon, capers, parsley butter (£5 supplement)

Fish and chips, fillet of cod in tempura batter, charred lemon, crushed peas, chips, tartare sauce

Devon beef - all our beef is sourced from local farms and is dry for a minimum of 21days

8oz fillet steak (£8 supplement)
8oz rib-eye steak (£5 supplement)

Served with field mushroom, slow roasted tomatoes, chips, Café de Paris butter or brandy and pepper sauce

SIDES

Garlic king prawn	£1.75 each	Steamed spinach	£4
Buttered mash	£4	Tempura onion rings	£4
Chunky chips	£4	Roasted roots	£4

DESSERTS

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Spiced orange cheesecake, gingerbread macaron, orange textures

Tonka bean crème brûlée, port poached plums, almond and hazelnut granola

Lemon tart, blueberry textures, vanilla meringue, baby basil

Plum pudding, candied pecans, plum gel, vanilla ice cream

Sorbets, mango, raspberry, pear

Ice Creams – honeycomb, chocolate, vanilla

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Local and British cheeses

Gooseberry chutney, crackers, walnut bread
Please select 5 cheeses £8 or 3 cheeses £5 supplement

Godminster Vintage Organic Cheddar

The Godminster vintage organic cheddar is deliciously creamy, soft cheddar enrobed in our distinctive burgundy wax.
The cheddar is matured for up to 12 months.

Cornish Truffler

A flavoursome mould ripened cheese that has no equal.
Its wild truffle tones make for that very special ingredient makes for an earthy, robust, moreish cheese.

Oak Smoked Cheddar

Naturally smoked cheddar using oak, firm texture with mellow flavours, smooth finish. Made with cow's milk

Driftwood

An unpasteurized goat's cheese, ash coated log.
It has a lemony flavour and very smooth close texture.

Cropwell Bishop Stilton

The king of all blue cheeses.
An award winning tangy and creamy blue stilton.

Keltic Gold

A handmade Cornish cheese, rind washed using heritage cider.
This pasteurized cows' milk cheese has a full round earthy flavour, a sticky edible orange rind and a smooth creamy texture.

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DESSERT WINES

MOSCATEL de la Marina 2015, Enrique Mendoza, Alicante, Spain

Light elegant, perfectly balanced; notes of orange blossom (15% abv)

£35 per bottle £6 per glass (125ml)

MONBAZILLAC 2011, Chateau Vari sw France

Glorious juicy flavours of peach with hints of toffee and spice (13% abv)

£23.50 per half bottle £8 per glass (125ml)

Port (Per 50 ml)

Taylors LBV - £4.30

Cockburn 1997 Vintage Port - £6.80

COFFEES

Cafetiere Fresh Ground Coffee	£3.70
Single Espresso	£2.25
Double Espresso	£2.75
Mocha	£3.60
Latte	£3.60
Cappuccino	£3.60
Americano	£3.60
Coffee and Petit Fours	£4.95

THURLESTONE TEA SELECTION

Loose Leaf English Breakfast	£3.60
Loose Leaf Speciality Teas	£3.80
Loose Leaf Herbal Infusions	£3.80

*Pure Darjeeling, Lapsang Souchong, Assam Thoroughly Minted,
Pure Camomile, Green Tea, Citrus and Ginger, Earl Grey,
Redbush, Ceylon, Lady Grey, Emerald Dragon Oolong*



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