



Starters

Pork Rilette with Pickles and Homemade Bread

6.25

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Smoked Mackerel and Horseradish Fishcake Served with Herb Mayonnaise

6.25

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Warm Potato and Leek Salad With a Caper Dressing

5.95

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Local Mussels Cooked In Sandford Orchard Cider, Pancetta Served with Bread

6.50

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Deep Fried Breaded Sharpham Rustic Cheese Served With a Tomato Chutney

6.25

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Smoked Chicken Caeser Salad with Crisp Pancetta

6.50

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Wild Mushroom Arancini With a Roasted Garlic and Tomato Sauce

6.50

Mains

Braised Ox Cheek With Horseradish Mash, Glazed Carrots And Watercress

13.95

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Creedy Carver Chicken Supreme, Bubble and Squeak, Brussel Sprouts and Chicken jus

13.50

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Moules Marinere Served With Crusty Bread and Homecut Chips

13.95

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Wild Mushroom and Chestnut Pappardelle with Parmesan Shavings and sage

13.50

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Roasted Beetroot Risotto with Parmesan, Rocket and Pine Nuts

12.95

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Confit Duck Leg ,Crushed Potatoes with Braised Red Cabbage, Madeira and Orange Jus

13.50

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8oz Westcountry Ribeye, Spinach, Tomatoes Shallot Puree, Homecut Chips and Peppercorn Sauce

22.50

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Local Ale Battered Haddock with Chips, Crushed Peas and Tartare Sauce

9.95

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Desserts

Winterberry Cheesecake With Berry Compote

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Earl Grey Crème Brulee with Lemon and Poppy Seed Shortbread

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Chocolate and Orange Bread and Butter Pudding with either Cream or Ice Cream

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Sticky Toffee Pudding With Tennacott Farm Vanilla Ice Cream and Toffee Sauce

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5.95 Each

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Selection of Devonshire Cheese, crackers and Homemade Chutneys

8.95

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Selection of Luxury Tennacott Farm ice Cream (3 Scoops)

5.50

Hi and welcome to Them Apples Restaurant, Barnstaple's freshest dining experience.

Our goal is to champion local produce by only sourcing from our community. In our constant search we seek these suppliers who are as passionate about their product as we are for ours. With these partnerships we have fresh, quality produce delivered straight to our door and that is the secret to our tasty menu and our exciting bar.

Sourcing only from the region allows us to embrace the seasons. Seasonal sourcing, of course, means seasonal menus and our highly skilled chef and his team are ready to serve the very best of what the local area has to offer in an exciting manner, mixing the contemporary with the classical. The menu will go through 4 iterations each year, embracing what the Summer, Autumn, Winter and Spring has to offer.

Everything at Them Apples is handmade, this includes the ketchup and mayonnaise on your table and the relishes with the cheese board. Even our bread is freshly made on site by a local baker.

Where we can, we have locally sourced everything that you would expect to see in a bar. Local wines, spirits, ales, beers, lagers as well as fruit juices. Fully sourcing a bar from only a local supply chain has proven challenging but where we can we have sourced some of the very best this region has to offer from local vineyards and wineries, breweries and distilleries.

At Them Apples we cherish where we live and our commitment to the local area is important to us. By sourcing locally we have already reduced the amount of miles our produce has to travel to reach us. Our straws are biodegradable and our napkins are made from recycled materials. We are constantly striving to reduce the amount of single use plastic containers we use as well as minimising what we send to landfill. Everything we do is driven by a desire to reduce our carbon footprint and our impact on the environment.

We take pride in what we do and we do it without compromise. Everything on our menu is handmade from fresh locally produced sources and served straight to your table with a smile and love. Come and visit, you're most welcome.

