

SINCE  1615

THE PELICAN

PUB & DINING

While you wait

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| Godminster Cheddar bonbons, fire roasted salsa (v) | 5.00 | Padron peppers, smoked sea salt (v) | 5.00 |
| Ham and cheese croquettes, roast apple sauce | 6.00 | Marinated anchovies & chimichurri on toast (gfo) | 5.50 |

Starters

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| Soup of the day with crusty white bread | 6.50 |
| Homewood park ewes Curd, smoked, honey roasted and pickled beetroots, candied walnuts, truffle (v) (gf) | 7.00 |
| Lamb merguez koftas, cucumber yoghurt, pickled cucumber, pomegranate & sumac dressing | 6.50 |
| Stornoway black pudding Scotch egg, waldorf salad | 6.50 |

Pelican Sharing Board

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| Lamb merguez koftas, Godminster Cheddar bonbons, chimichurri marinated anchovies on toast, ham & cheese croquettes, dips and sauces | 16.50 |
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Pub

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| Beef burger, Cheddar cheese, BBQ sauce, streaky bacon, Dijon mayo, lettuce, tomato, pickles, fries (gfo) | 13.50 |
| Butcombe beer-battered fish, chips, crushed minted peas, tartare sauce, lemon | 13.00 |
| Brixham day boat fish pie; with salmon & cod, grilled hispi cabbage | 14.50 |
| 10oz Hanger steak, oyster mushroom, Butcombe braised onion, bacon and parmesan dressed baby gem lettuce, fries | 16.50 |

Mains

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| Honey roasted duck breast, celeriac puree, creamy mash, 5 spice roasted plum, cavolo nero, sesame, cassis jus | 17.50 |
| Wild mushroom risotto, pan fried oyster mushrooms, vegetarian parmesan, artichoke crisps, parsley (v, Veo, gf) | 13.50 |
| Flat iron tandoori chicken thighs, blackened sweetcorn, onion bhaji, cucumber yogurt, pomegranate (gf) | 13.50 |
| Market fish – The best fish from Devon and Cornish waters caught daily | MP |
| Grilled tenderstem broccoli salad, peas, broad beans, mint, feta, toasted Sardinian fregola, lemon dressing (v, Veo, gfo) | 9.50 |
| <i>Add flat iron tandoori chicken</i> | 4.00 |

Sides (gf)

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| Chunky chips or fries, sea salt (v) | 3.75 |
| Chargrilled tenderstem broccoli | 4.00 |
| Buttery new potatoes, chives, crispy onions (v, gf) | 4.00 |
| Chargrilled Gem Lettuce, bacon, onion, parmesan (gf) | 4.50 |
| Isle of Wight tomatoes, red onion, basil (v, gf) | 4.00 |

Please inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request. We cannot guarantee the total absence of allergens in our dishes

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Puddings made with love (v)

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| Apple and blackberry crumble, vanilla custard | 6.50 |
| Sticky date & toffee pudding, caramel, honeycomb ice cream | 6.00 |
| Treacle tart, clotted cream, ice cream | 6.50 |
| Salted caramel and chocolate mousse, peanut butter ice cream, candied peanuts | 6.50 |
| Nearly full? Affogato; vanilla ice cream, single espresso, biscotti | 4.00 |

Digestifs

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| Armagnac - 25ml | 3.80 |
| Hennessey – 25ml | 3.90 |
| Tia Maria – 25ml | 3.60 |
| Baileys - 50ml | 3.90 |
| Cockburns Port - 50ml | 2.70 |

Single Malts

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| Cotswold Whisky - 25ml | 3.75 |
| Oban - 25ml | 4.50 |
| Dalwhinnie - 25ml | 4.40 |
| Johnnie Walker Black label - 25ml | 3.90 |
| Laphroaig - 25ml | 4.00 |

Hot Drinks

Clifton coffee

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| Americano | 2.75 |
| Latte | 3.00 |
| Cappuccino | 3.00 |
| Mocha | 3.50 |
| Espresso | 1.50 |
| Double espresso | 2.25 |
| Flat White | 2.90 |
| Macchiato | 2.50 |
| Hot chocolate | 3.50 |

Canton teas

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| English breakfast | 2.25 |
| Earl grey | 2.50 |
| Peppermint | 2.50 |
| Jade tips green | 2.50 |
| Lemongrass and ginger | 2.50 |
| Red berry and hibiscus | 2.50 |
| Wild rooibos | 2.50 |

Our suppliers...

Buxton Butchers, Bristol

Locally sourced quality meats from across the West Country, including Nailsea lamb, Castlemead poultry and dry aged Devon beef.

Kingfisher, Brixham, Devon

Day boat fish caught daily and supplied to us from Plymouth, Newlyn, Brixham & Looe markets.

Arthur David, Chew Valley, Bristol

The West's best greengrocer, delivery the fruit, veg & dairy to our kitchens. We write menus seasonally to cook British produce.

La Chasse, Zeals, Wiltshire

Purveyor of fine foods, including game, charcuterie, olives, vinegars, chutneys and preserves; from producers across the West Country.

Granny Gothards, Taunton, Somerset

Artisan, award winning and lovingly handmade ice creams from organic milk, including our new soft serve!