



THE PELICAN

PUB & DINING

Set Dinner Menu

Two courses 22.50
Three courses 27.50
Including Homemade Breads

Starters

Isle of Wight Tomatoes, Burrata, Pickled Wild garlic, Black olive (v) (gf)

Stornoway Black Pudding Scotch Egg, 'Waldorf' Salad

Blowtorched Fillet of Mackerel, Fennel and Pea Salad, Pickled Apple (gf)

Mains

10oz Onglet Steak (served medium-rare)

Roasted Plum Tomato, Mushroom Ketchup, Butcombe Glazed Onions, Fries (gf)

Flat iron Tandoori Chicken thighs

Blackened sweetcorn, Onion bhaji, Cucumber yogurt, Pomegranate (gf)

Pan Fried Fillet of Pollock

Crushed new potatoes, Chargrilled Tenderstem Broccoli, White wine Fish sauce (gf)

Homemade Tagliatelli

Wild garlic pesto, Toasted pine nuts, Fire roasted courgettes, Foraged flowers, Parmesan (v)

Desserts

Cheddar Valley Strawberry Eton mess, Elderflower jelly, White chocolate (gf,v)

Glazed Lemon tart, Cheddar Valley raspberries, Raspberry sorbet (v)

Salt Caramel and Chocolate mousse, Peanut butter ice cream, Candied peanuts (v)

Selection of local cheeses, artisan biscuits and accompaniments (gfo)

Liberation Group & Butcombe Brewery – Best Food Offer – Publican Awards 2019

(v) Not just for veggies (gf) Gluten free (gfo) Non-gluten option available (ve) Not just for vegans.
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