

SINCE  1615

THE PELICAN

PUB & DINING

While you wait

Godminster Cheddar bon bons, 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

Burrata, Isle of Wight tomatoes, black olive tapenade, Dorset leaves (v) (gf)	7.00
Lamb merguez koftas, cucumber yoghurt, pickled cucumber, fris�e, pomegranate & sumac dressing	6.50
Stornoway black pudding Scotch egg, Waldorf salad	6.50
Chicken liver parfait, sourdough toast, red onion marmalade, Butcombe beer pickled onions (gfo)	7.00

Pelican Sharing Board

Lamb merguez kofta's, Godminster Cheddar bonbons, Padron peppers, ham & cheese croquettes, dips and sauces	16.50
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Pub

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 onglet steak (served medium-rare), roasted plum tomato, mushroom ketchup, Butcombe glazed shallots, fries	16.50

Mains

Nailsea Barnsley Chops, roasted new potatoes, tenderstem broccoli, peas, broad beans, mint sauce	17.50
Summer vegetable tagliatelle; fire roasted courgettes, peppers, smoked cherry tomatoes (ve,)	12.50
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

Salads

Grilled tenderstem broccoli, peas, broad beans, mint, feta, toasted Sardinian fregola, lemon dressing (v)	9.50
Fire roasted courgette & peppers, smoked cherry tomatoes, sumac, shaved fennel, pomegranate dressing (ve, gf)	9.50
<i>Add flat iron tandoori chicken</i>	4.00
Chalk Farm stream trout, smoked in-house & mixed with dill cr�me fraiche, Dorset leaves, charred tenderstem broccoli, Sweet pickled fennel & cucumber	13.50

Sides (gf)

Chunky chips or fries, sea salt (v)	3.75
Chargrilled tenderstem broccoli, seasonal greens	4.00
Roasted new potatoes, dill cr�me fraiche (v,gf)	4.00
Peas, broad beans, mint, bacon (gf)	3.50
Isle of Wight tomatoes, red onion, basil (v,gf)	4.00

Please inform a member of our team of any allergies 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)

Cheddar Valley strawberry Eton mess, elderflower jelly, white chocolate	6.50
Sticky date & toffee pudding, caramel sauce, honeycomb ice cream	6.00
Lemon tart, Cheddar Valley raspberries, raspberry sorbet	6.50
Salted caramel and chocolate mousse, peanut butter ice cream, candied peanuts	6.50
Today's selection of British cheeses for two, chutney, millers' crackers, grapes & apple	12.00
Nearly full? Affogato; vanilla ice cream, single espresso, biscotti	4.00

Digestifs

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

Single Malts

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		Canton teas	
Americano	2.75	English breakfast	2.25
Latte	3.00	Earl grey	2.50
Cappuccino	3.00	Peppermint	2.50
Mocha	3.50	Jade tips green	2.50
Espresso	1.50	Lemongrass and ginger	2.50
Double espresso	2.25	Red berry and hibiscus	2.50
Flat White	2.90	Wild rooibos	2.50
Macchiato	2.50		
Dark hot chocolate	3.50	Syrup shot	0.75
Dark hot chocolate deluxe `	4.00		

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!