



Sunday Menu

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	5.50

Starters

Isle of Wight tomatoes, burrata, pickled wild garlic, black olives (v)	7.00
Stornoway black pudding Scotch egg, Waldorf salad	6.50
Chicken liver parfait, sourdough toast, Butcombe beer pickled onions (gfo)	7.00

Pelican Sharing Board

Lamb merguez sausage roll, chermoula yogurt, Godminster Cheddar bonbons, Padron peppers, ham & cheese croquettes, dips and sauces	16.50
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Great British Sunday Roast

All served with roast potatoes, Yorkshire pudding, seasonal greens, thyme roasted carrots & cheesy leeks

Rump of dry aged beef, shallot puree (gfo)	18.00
Castlemead chicken supreme (gfo)	16.00
Nailsea Barnsley lamb chop (gfo)	14.50
Roast cauliflower steak, wild garlic gremolata (veo, gfo)	13.50

Pub

Beef burger, Cheddar & American cheeses, BBQ relish, streaky bacon, Dijon mayo, lettuce, tomato, chips (gfo)	13.50
Butcombe beer-battered fish, chips, crushed minted peas, tartare sauce, chargrilled lemon	13.00
Brixham day boat fish pie; with salmon & cod, grilled hispi cabbage	14.50

Sides (gf)

Chunky chips, sea salt (v)	3.75
Grilled hispi cabbage, chermoula yogurt, dukkah (v)	4.00
Roast new potatoes, dill crème fraiche (v)	4.00
Peas, broad beans, mint, bacon	3.50
Isle of Wight tomatoes, red onion, basil (v)	4.00

(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.

Puddings made with love

Cheddar Valley strawberry Eton mess, elderflower jelly, white chocolate (v, gf)	6.50
Sticky date & toffee pudding, toffee sauce, honeycomb ice cream (v)	6.00
Lemon tart, Cheddar Valley raspberries, raspberry sorbet (v)	6.50
Salt caramel and chocolate mousse, peanut butter ice cream, candied peanuts (v, gf)	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 (v)	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
Dalwinnie - 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, 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, delivering 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.

Granny Gothards, Taunton, Somerset

Artisan, award winning and lovingly handmade ice creams from organic milk.