



## 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

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
Stornoway black pudding Scotch egg, waldorf salad	6.50
Lamb merguez koftas, frisee, fennel and cucumber salad, pomegranate dressing	6.50

### Pelican Sharing Board

Lamb merguez koftas, Godminster Cheddar bonbons, chimichurri marinated anchovies on toast, ham & cheese croquettes, dips and sauces	16.50
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### Great British Sunday Roast (gfo)

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

Rump of dry aged beef, shallot puree	18.00
Castlemead chicken supreme	16.00
Braised shoulder of lamb, pea puree	15.50
Roast cauliflower steak, capers and almonds (v, Veo)	13.50

### 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, chargrilled lemon	13.00
Brixham day boat fish pie; with salmon & cod, grilled hispi cabbage	14.50
Wild mushroom risotto, pan fried oyster mushrooms, vegetarian parmesan, artichoke crisps, parsley (v, Veo) (gf)	13.50
Grilled tenderstem broccoli salad, peas, broad beans, mint, feta, toasted Sardinian fregola, lemon dressing (v, Veo, gf)	9.50
Add flat iron tandoori chicken	4.00

### Sides (gf)

Chunky chips, sea salt (v)	3.75
Chargrilled tenderstem broccoli (ve)	4.00
Buttered new potatoes, bacon, chives (vo)	4.00
Peas, broad beans, mint, bacon (vo)	3.50
Isle of Wight tomatoes, red onion, basil (ve)	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

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

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		

## 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.