



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
Lamb merguez sausage roll, chermoula yogurt, shaved fennel & pea salad	6.50
Stornoway black pudding Scotch egg, Waldorf salad	6.50
Chicken liver parfait, sourdough toast, Butcombe beer pickled onions (gfo)	7.00
Cornish mackerel, harissa butter, Dorset watercress, grilled sourdough (gfo)	7.00

Great British Sunday Roast

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

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

Mains

Nailsea lamb cutlets, hasselback Jersey royals, tenderstem broccoli, peas, broad beans, mint sauce (gf)	17.50
Summer vegetable 'tagliatelle'; fire roasted courgettes, peppers, smoked cherry tomatoes (ve)	11.50

Salads

Grilled tenderstem broccoli, peas, broad beans, mint, Homewood feta, fregola, lemon dressing (v)	9.50
Wood fired courgette & peppers, smoked cherry tomatoes, sumac, shaved fennel, pomegranate dressing (ve, gf)	9.50
Add flat iron tandoori chicken	4.00
Chalk Farm stream trout, shaved fennel, cucumber, radish, Wye Valley asparagus, dill crème fraiche (gf)	13.50

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.

SINCE  1615

THE PELICAN

PUB & DINING

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
British cheeses, chutney, crackers, accompaniments	8.50
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.