



—The—
PELICAN
CHEW MAGNA

Bread Board to Share - 6.50 (gfo)

Baked sourdough, Hummus, olive oil, vintage balsamic

Baked Camembert – 13.50 (gfo)

Tomato & chilli chutney, piccolo tomatoes, sourdough, vintage balsamic

-SMALL PLATES-

Chicken Wings (gf) - 6.50

Sriracha & honey baked, blue cheese dip, chilli, spring onion

Ham Hock Terrine (gfo) - 7.00

Piccalilli, toasted crutes, house salad

Autumn Salad (v gf) - 6.50

Pear, chicory, dried cranberries, endive leaf, chia seeds, honey & balsamic dressing

Goats Cheese Crostini (v, gfo) - 6.50

Red onion jam, toasted pine nuts, balsamic glaze

Smoked Mackerel Pate (gfo) - 7.50

Beetroot & horseradish chutney, toasted sourdough

Tempura Calamari (gfo) - 7.00

Garlic mayo, chilli, spring onion, coriander, lemon

-MAINS-

10oz Gammon Steak (gf) - 13.00

Fried duck egg, pineapple, triple cooked chips, house salad

-FISH-

Butcombe Beer Battered Haddock (gfo) – 13.50

Crushed peas, tartare sauce, triple cooked chips

The Pelly Burger (gfo) - 13.50

7oz homemade burger, smoked bacon, cheese, dill pickles, Dijonnasie, relish, skinny fries

Brixham Fish Pie (gf) - 12.50

Leeks, capers, mustard, cheddar mash, buttered minted peas

Jerusalem Artichoke & Wild Mushroom Risotto (v, gf) - 12.50

Truffle oil, chives, pecorino

King Prawn Penne Pasta (gf) - 13.50

Pomodoro sauce, chilli, basil, piccolo tomatoes, pecorino

8 Hour Slow Cooked Somerset Pork Belly (gfo) –14.50

Fondant potato, cauliflower, black pudding, spinach, apple, red wine jus

Braised Featherblade of Beef (gf) – 16.50

Boloungere potato, heritage carrots, kale, parsnip, red wine jus

Pumpkin & Ricotta Ravioli (v) - 13.00

Roasted pumpkin, toasted seeds, sage butter

-STEAKS-

The Story Group, who use a selection of farms in the local area, supply all of our meat. Our steaks are 28 day aged & are served with grilled piccolo tomatoes, skinny fries, garlic butter & a roquette & parmesan salad

Flat Iron 8oz (gf) - 16.00

Rump 8oz (gf) - 19.00

Peppercorn Sauce, Blue Cheese - 3.00

Mixed Grill – (gfo) - 23.00

4oz gammon, 4oz rump steak, pork belly, chipolatas, fried onion, fried egg, black pudding

-SIDES-

sweet potato fries - 3.50 | buttered peas (gf) - 3.00 | roquette & parmesan salad (gf) - 3.00 | wild mushrooms, truffle oil (gf)- 3.50

roasted root vegetables (gf)- 3.00 | battered onion rings (gfo) - 3.00 | skinny fries (gf)- 3.50 | triple cooked chips (gf) - 3.50

Some of our dishes contain allergens – please ask a member of staff for more details (v) Not just for veggies (gf) Gluten free (gfo) Non-gluten option available

All our ingredients are fresh and organic where possible. All our food is cooked fresh to order, so please allow up to 30 minutes. If you have any allergies, then please notify a member of staff.