

SINCE 1615

THE
PELICAN
PUB & DINING

Pub Snacks & Nibbles

Sage and onion sausage roll, piccalilli	4.95	Lamb scrumpets, salsa verde	6.50
Cheddar, Parmesan and Marmite cheese straws (v)	3.95	Deville whitebait, Marie Rose sauce	4.50

Pub Snacks Board - share all four 18.95

Starters

Salt and pepper calamari, soy and chilli sauce, lime (gf)	6.95
Potted chicken, ham and herb terrine, sticky onion marmalade, grilled sourdough toast (gfo)	7.50
Beetroot, apple, walnut salad, soya yoghurt and herby dressing (ve, gf)	5.95
River Fowey steamed mussels in cider, leeks and bacon, Butcombe beer soda bread	7.50 / 13.95

To share: Whole rosemary-baked Camembert in a round loaf, garlic butter, pickles, sticky onion marmalade (v) 18.50

Mains

Butcombe Original beer-battered fish and chips, minted peas, tartare sauce (T)	13.95
The Pelly burger, smoked Cheddar, American cheese, brioche bun, Dijon mayo, BBQ relish, pickles, chips (gfo) (T)	12.95
Add smoked streaky bacon	1.00
<i>Try pairing this with our newest brew; Butcombe Stateside Session IPA</i>	
Slow-cooked beef shin and Butcombe Original ale pie, your choice of mash or chips, gravy	12.95
Chalk Stream Farm trout fishcakes, Café de Paris butter sauce, spinach, poached Clarence Court egg	13.50
Lentil, cauliflower and spinach curry, coriander chutney, soya yoghurt, crispy chickpeas, poppadom (ve, gf) (T)	10.95
Add Castlemead Farm chicken	2.00
Spinach and ricotta ravioli, summer courgettes, peas, lemon, mint, Parmesan (v) (T)	12.95
Somerset gammon steak, chips, Clarence Court free-range eggs, roasted pineapple, rocket salad (gf)	12.95
28-day dry-aged 8oz bavette steak (served medium-rare), garlic butter, chips, vine tomato, flat mushroom, rocket (gf)	17.95

Please take a look at our boards for daily market specials!

Sides

Pub chips (ve, gf) (T)	3.75	Seasonal greens, garlic butter (v, gf)	3.50
Three cheese mac n cheese, Parmesan crumb (v)	4.00	Butcombe beer-battered onion rings	3.00
Rocket and Parmesan salad (v, gf)	3.50	Isle of Wight tomatoes, red onion, basil pesto (v, gf)	4.00

(T) These dishes are available to take away and enjoy at home.

Allergen Info

(v) Veggie friendly **(ve)** Vegan friendly **(gf)** Gluten friendly **(gfo)** Gluten friendly option on request.

Please always 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.

Our fish dishes may contain small bones, please take care.

We cannot guarantee the total absence of allergens in our dishes.



Recycled (FSC) paper & designed for single use only.

Puddings

Triple chocolate brownie, honeycomb, espresso ice cream (v, gf)	5.95
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	5.95
White wine poached pear, blackberry sorbet, pistachio brittle, blackberry sauce (ve, gf)	6.95
Apple and plum crumble, vanilla ice cream (v, gf)	5.95 / 8.50
Nearly full? Affogato; vanilla ice cream, espresso toffee sauce (v, gf)	3.95
<i>(50p from every sale of this dish will be donated to The Burnt Chef Project)</i>	



THE BURNT CHEF
PROJECT

The Burnt Chef Project is a non-profit campaign operating within the hospitality industry to challenge mental health stigma through training and open conversations. We are working closely with them to support our teams welfare and spread the message far and wide.

Sparkling Wine

Veuve Clicquot Brut Rosé NV

Champagne, France - perfectly balanced wild strawberry, blackberry and brioche Bottle **69.00**

Veuve Clicquot Yellow Label Brut NV

Champagne, France - mouthwatering fruit, a splendid mousse and a tremendous finish Bottle **59.00**

Coates & Seely Britagne Brut Reserve

Hampshire, England - lemon, mineral notes and a soft mousse Bottle **49.00**

Belstar Prosecco NV

Prosecco, Italy - citrus, pears, sweet melon Bottle **29.00** | 125ml **5.80**

Rosé Wine

Conto Vecchio Pinot Grigio Blush, Pavia

Campania, Italy - fruity and floral Bottle **19.00** | 250ml **7.10** | 175ml **5.15**

The Bulletin Zinfandel Rose

California, USA - raspberry and watermelon Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

Miraflores Cotes du Roussillon Rose Domaine Lafage 2018

Languedoc-Roussillon, France - delicate with strawberry and blackberry flavours Bottle **26.00**

White Wine

The Paddock Chardonnay

South Eastern Australia - juicy peach and tropical fruit Bottle **19.00** | 250ml **7.10** | 175ml **5.15**

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia

Campania, Italy - crisp, fruity and floral Bottle **20.00** | 250ml **7.50** | 175ml **5.45**

Valdivieso Sauvignon Blanc

Aconcagua Valley, Chile - refreshing, lemon and lime Bottle **22.00** | 250ml **8.25** | 175ml **6.00**

Mas Puech Picpoul de Pinet Coteaux du Languedoc

Languedoc-Roussillon, France - zesty and crisp Bottle **22.00**

Charles Smith Kung Fu Girl Riesling 2017

Washington State, USA - apricot, white peach and honeysuckle Bottle **28.00**

Our favourite

Johnson Estate Sauvignon Blanc

Marlborough, New Zealand - passionfruit and grapefruit Bottle **25.00** | 250ml **9.35** | 175ml **6.80**

Red Wine

The Paddock Shiraz

Murray Darling, Australia - red berries and peppery spice Bottle **19.00** | 250ml **7.10** | 175ml **5.15**

Valdivieso Merlot

Rapel Valley, Chile - jammy plum, cocoa and coffee Bottle **21.00** | 250ml **7.85** | 175ml **5.70**

Domaine St Jacques Organic Cotes du Rhone Rouge 2018

Rhone Valley, France - raspberry, strawberry and spice Bottle **22.00**

Castillo Clavijo Rioja Crianza

Rioja, Spain - red berry, vanilla and spice Bottle **23.00** | 250ml **8.60** | 175ml **6.25**

Spy Valley Pinot Noir 2016

Marlborough, New Zealand - spice, blackberry and plum Bottle **30.00**

Our favourite

Tilia Malbec

Mendoza, Argentina - plum, blackberry and dark chocolate Bottle **25.00** | 250ml **9.35** | 175ml **6.80**