

SINCE 1615

THE
PELICAN
PUB & DINING

Snacks

Wild mushroom and truffle arancini, vegan aioli (ve)	6.50	Seafood fritto misto, soy and chilli sauce	7.50 / 12.50
Brussels sprout pakora, mango chutney yoghurt (ve)	5.95	Pigs in blankets, port and cranberry sauce	6.50

To share:

A selection of all four of our pub snacks and nibbles	22.95
Whole rosemary-baked Camembert, dipping bread, garlic butter, pickles, sticky onion marmalade (v)	19.95

Starters

Creedy Carver duck rillette, roasted spiced plum chutney, duck crackling, pickled shallots	8.25
Chalk Stream Farm trout with a mulled wine cure, orange segments, crème fraiche, capers	7.95
Roasted field mushroom, pearl barley, chestnut cream, pickled mushrooms (ve)	6.95
Celeriac soup, apple, toasted hazelnuts, warm ciabatta, Netherend Farm butter (v)	6.50

Mains

Butcombe Gold beer-battered fish and chips, minted peas, tartare sauce (T)	14.95
The Pelly burger, smoked Cheddar, American cheese, Dijon mayo, BBQ relish, pickles, slaw, skin-on fries (T)	14.25
Add smoked streaky bacon	1.50
10oz West End Farm gammon steak, pub chips, Clarence Court eggs, pineapple, piccalilli	14.50
Slow-braised feather blade steak, mashed potato, bourguignon sauce, parsley and shallot crumbed carrot	15.95
Crown Prince squash risotto, vegan blue cheese, smoked chilli oil, crispy kale, toasted pine nuts (ve)	14.50
Falafel and spinach burger, grilled halloumi, roasted mushroom, vegan aioli, beetroot bun, fries (v, veo) (T)	13.95
Brixham Market fish of the day, tomato, chorizo, bean and squid cassoulet, pickled fennel, aioli	15.95
8oz Stokes Marsh Farm bavette steak (served medium-rare), garlic butter, pub chips, vine tomato, flat mushroom, watercress	17.95

Our festive pie 15.95

Turkey, ham hock and leek pie, hasselback potatoes, sprouts, kale and chestnuts,
pigs in blankets, gravy, port and cranberry sauce
Try pairing this with our legendary giant brew; Goram IPA or Goram IPA Zero

Sides

Pub chips or skinny fries (v)	4.25	Brussels sprouts, chorizo, sherry vinegar (v)	4.50
Three cheese mac n cheese, Parmesan crumb (v)	5.50	Butcombe beer-battered onion rings (T)	3.95
Parsley and shallot crumbed carrots (v)	3.95	Roasted Crown Prince squash, kale and pecan pesto (ve)	4.50

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

Team Rewards

We hope you enjoy your meal with us. Please note we will add an optional 10% team reward to your bill and be assured 100% will be shared with today's team.

Allergen Info

(v) Veggie friendly **(ve)** Vegan friendly - Ask a member of staff for gluten friendly options

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, chocolate sauce, mint choc chip ice cream, waffle cone (v)	6.50
Sticky date and toffee pudding, toffee sauce, rum and raisin ice cream (v)	6.50
Caramel roasted pineapple, coconut sorbet, passionfruit, lime and mint, pistachio praline (ve)	6.95
Pain au raisin bread and butter pudding, brandy custard (v)	6.95

Nearly full?

Affogato; honeycomb ice cream, espresso, little biscuit (v)	4.50
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Food for thought; 50p from every sale of this dish will be donated to The Burnt Chef Project

Little warm Nutella doughnuts (v)	4.25
Selection of Granny Gothards ice creams and sorbets (v, veo)	per scoop 1.95



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.

Our Suppliers & Producers

We care immensely about the quality, provenance and seasonality of the produce we buy, and work with suppliers and producers of the same mindset, striving to be sustainable, with complete traceability.

These guys share our passion and we're very proud to work with them, sourcing some of the best produce from around the South West and delivering it fresh to our kitchens six days a week...

1. Arthur David – Bishop Sutton
2. Butcombe Brewing Co - Wrington
3. Clarence Court Eggs - Lacock
4. Kingfisher - Brixham
5. Granny Gothards - Willand
6. Chalk Stream Farm - Romsey
7. Hobbs House Bakery - Chipping Sodbury
8. Severn & Wye Smokery - Westbury-on-Severn
9. Rubies in the Rubble Ketchup - London
10. Walter Rose - Devizes
11. Creedy Carver Farm - Crediton
12. Mr Filberts - Glastonbury



OUR SUPPLIERS
& PRODUCERS