

# THE PELICAN



## WHITE



Easy-drinking	175ml	250ml	Bottle
Pacamaya Sauvignon Blanc, Valle Central, Chile	4.50	5.75	15.50
Lively with zesty lime citrus and fresh grassy notes			
Paparuda Pinot Grigio, Viile Timisului, Romania	4.75	5.95	16.50
Intense and crisp, green apple, pear and white peach			
A little richer			
Wide River Chenin Blanc, Robertson, South Africa	4.95	6.25	16.95
A charmer, full of exotic, juicy fruit; crisp, yet very ripe and generous			
Muscadet Sèvre-et-Maine sur lie, Domaine de la Chauvinière, France			18.95
Superb full-flavoured example grown on granite soils; ripe pear and citrus fruit, exotic touches and a little honeyed richness.			
Basa Verdejo, Telmo Rodriguez, Rueda, Spain			19.95
Bright citrus and textured stone fruit; elegant, dry and sophisticated			
Tanners Sauvignon Blanc, Marlborough, New Zealand	6.00	7.95	23.00
Gorgeous aromatic passion fruit; lush grassy tones, and hints of asparagus			
A little more serious			
House of Certain Views Chardonnay, Hunter Valley, Australia	6.00	7.95	23.00
Lively, unoaked style, spicy floral notes; peach and honey, complex and adventurous			
Riesling Kalkmergel Trocken, Weingut Rings, Pfalz, Germany			27.50
Fully dry, fine and precise; intensely mineral and citrus-driven, very long			
Chablis vieilles vignes, Domaine Daniel-Etienne Defaix, Burgundy, France			39.50
Remarkably rich and deep, almost creamy; saline, floral, lovely fruit too			

## ROSÉ

Foxcover White Zinfandel, California, USA	4.50	5.75	15.50
Big, juicy melon and red summer fruits; medium-sweet finish			
Amanti del Vino Pinot Grigio Rosé, Veneto IGT, Italy	4.75	5.95	16.50
Soft, easy-going strawberry fruit; lively acidity and good concentration			

## BABY BOTTLES

Prosecco Spumante, Il Colle, Italy - 20cl			7.75
Deliciously juicy, gently sparkling, full of ripe peachy fruit			
Le Contesse Pinot Rosé Spumante, Italy - 20cl			7.75
Supple, creamy and crisp; white currant and soft strawberry fruit			

## RED



Lighter-bodied	175ml	250ml	Bottle
Paparuda Pinot Noir, Viile Timisului, Romania	4.75	5.95	16.50
Raspberry, cherry and strawberry fruit, sweet spices, hints of toasty oak			
Bardolino Classico, Zeni, Italy			16.95
Bright, floral and full of charming red fruits; juicy, soft and very easy to drink			
Rich, rounded and spicy			
Pacamaya Merlot, Valle Central, Chile	4.50	5.75	15.50
Good density, ample red and black fruit, hints of roasted coffee			
Martinfort Malbec, Selection Belle Vignes, IGP Pays d'Oc, France	4.95	6.25	16.95
Lightly spicy, floral blackberry and black cherry fruit; juicy with good bones			
Smart Dog Syrah/Trincadeira, J P Ramos, Alentejo, Portugal			19.95
Creamy black fruit, dark floral notes and mocha, moreish!			
Rioja Vega Crianza, Rioja, Spain	6.00	7.95	23.00
Pretty red fruits, sweet spices, hints of liquorice and smooth vanilla			
Full-bodied and impressive			
Blue Melosa Malbec, Gouguenheim, Mendoza, Argentina			30.00
Beautiful fragrant character; deep cassis and cherry fruit, fine oak			
Valpolicella DOC Superiore Ripasso 'Morogne', Zeni, Veneto, Italy			32.00
Liqueur-like black cherry fruit, velvety, mellow, long and very intense			
Rocabella, Nebbiolo Langhe, Eugenio Bocchino, Piedmont, Italy			35.00
Classy Barolo look-a-like from a top producer; sappy red and black fruit; soft, silky and elegant			

## SPARKLING

Ayala Brut Majeur, Champagne, France			36.00
Elegant, dry and precise; mineral with bright citrus fruit			
Veuve Clicquot Brut Yellow Label, Champagne, France			55.00
Ample, toasty and rich; complex and full-flavoured			
Laurent-Perrier Cuvée Rosé Brut, Champagne, France			69.00
Wonderful purity of raspberry, strawberry and citrus fruit			
Tanners Prosecco Brut, Treviso DOC, Italy			22.00
Creamy pear and apple fruit, peach and a little toast; long and succulent			
Gouguenheim Malbec Bubbles, Sparkling Rosé Extra Brut, Argentina			22.50
Fragrant dark flowers and juicy red fruits; softly-textured and a crisp finish			

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## NIBBLES

Bread, Olive Oil and Aged Balsamic	3.50
Bowl of Marinated Olives	3.50
Homemade Pork Scratchings	2.25
Bar Mix	1.95
A Platter of all of the Above	11.00

## STARTERS

Homemade Soup of the Day with Rustic Bread	6.00
Homemade Chicken Liver Parfait spiced chutney and toasted brioche	7.25
The Pelican Prawn Cocktail with Marie Rose sauce, baby gem lettuce topped with pickled red onions	7.50
Warm Marinated Goats Cheese Salad walnuts and figs	6.95
Homemade Beetroot Gravlax horseradish crème fraiche, frisée and herb croutons	7.50
Griddled Black Pudding crispy pancetta, topped with a poached egg and hollandaise sauce	7.50

## PANINIS

All served with dressed salad

Add skinny fries or a cup of soup for 2.25

Chicken and Bacon	7.95
Roasted Mediterranean Vegetable and Halloumi	7.50
Tuna and Cheddar Cheese	7.25

Please ask your server for the Panini of the day

## SANDWICHES

All served on white or granary farmhouse bloomer with dressed salad

Add skinny fries or a cup of soup for 2.25

BLT – bacon, lettuce and tomato	6.95
Pelican Club – chicken, bacon, fried egg and mayo	8.25
Cheddar Cheese and Pickle	6.75
Smoked Salmon, crème fraiche and cucumber	7.50
Steak and Horseradish	7.50
Cod Fish Finger buttie with tartare sauce	7.95

## EVENING SPECIALS

Monday – 2 burgers for £16.00

Wednesday – Pie and Pint for £12.50

Friday – Fish and Chips for £16.00  
add a bottle of fizz for £10.00

## PUB CLASSICS

Homemade Pie of the Day creamy mash, seasonal vegetables and gravy	12.95
Ramsbury Beer Battered Cod <b>LB</b> chunky chips and mushy peas	12.50
Homemade Curry of the Day <b>LB</b> basmati rice, naan bread and mango chutney	12.25
Honey and Mustard-Glazed Ham <b>LB</b> Beechwood Farm free range eggs, chunky chips and salad	11.95
Confit Duck braised red cabbage, crushed new potatoes, buttered greens and a rich redcurrant jus	14.00
Baked Fillet of Cod topped with a Herb Crust wholegrain mustard mash, seasonal vegetables and a creamy white wine sauce	13.95
Chestnut and Oyster Mushroom Risotto <b>LB</b> spinach, pesto and parmesan (v)	12.50
Four Cheese Ravioli <b>LB</b> tomato and pesto sauce with fresh rocket (v)	11.95

## FROM THE GRIDDLE

Brisket Burger brioche bun, BBQ sauce and chunky chips	12.95
8oz D-cut Gammon Steak chunky chips, grilled tomato and garden peas	12.95
Steak of the Day please see specials board for today's option	

**Add egg, bacon, cheese or flat cap mushroom for an additional £1.00 each**

*\*\*in keeping with FSA guidelines, we now cook our burgers all the way through \*\**

## WINTER WARMERS

Pan-fried Calves Liver and Back Bacon <b>LB</b> creamy mash and buttered greens with a rich red wine jus	12.50
Slow Roasted Belly of Pork egg noodles, bok choy, stir-fried vegetables and a sesame soy and coriander dressing	13.95
Classic Braised Faggots <b>LB</b> creamy mash and garden peas	12.50

**\*\* LB - Light Bite option available at 8.95 \*\***

## SIDE ORDERS

Seasonal Vegetables	2.75
Handcut Chips	2.75
Skinny Fries	2.75
Mixed House Salad	2.75
Garlic Bread	2.75
Peppercorn Sauce	2.75
Blue Cheese Sauce	2.75