

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			
Picpoul de Pinet, Domaine des Lauriers, Coteaux du Languedoc, France			18.95
Fresh, pithy citrus and softer peach fruit; dry, mineral and great with seafood			
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, 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 Kalkmangel 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			

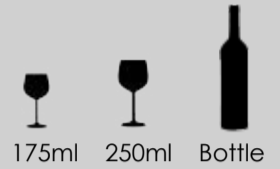
ROSÉ

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
Chorizo	3.50
Homemade Pork Scratchings	1.95
Bar Mix	1.95
A Platter of All of the Above	12.95

STARTERS

Homemade Soup of the Day with Farmhouse Bread	6.00
Grilled Mackerel Fillet with beetroot salad and a coriander dressing	7.50
Red onion and Somerset Brie Tart with mixed baby leaf salad	6.95
Homemade Crab Paté with watercress and cucumber salad and farmhouse bread	7.50
Crispy Quail Scotch Egg with pickled shitake mushroom and curried mayo	6.75
Home-smoked Chicken Breast with avocado, crunchy lettuce, herb croutons and Caesar dressing	7.50/12.95
Asparagus wrapped in Parma ham with a truffle infused hollandaise sauce	7.50

PANINIS

All served with dressed salad

Add skinny fries or a cup of soup for 2.25

Chicken and Chorizo	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
Beef and Horseradish	7.50
Cod Fish Finger buttie with tartare sauce	7.95

SALADS & PLATTERS

Stilton, Apple and Walnut Salad with house dressing	10.50
Confit Duck, Noodles, Bean Sprout and Spring Onion Salad with hoisin dressing	11.50
Hot Smoked Salmon and Crayfish Salad with marie rose sauce	12.00
Ploughmans honey and mustard glazed ham, tomato relish, Longmans cheddar, pickled onion, gherkin, apple, celery and farmhouse loaf	10.75
Fish Platter hot smoked salmon, crayfish, mackerel fillet and farmhouse bread	12.50

MAINS

Pie of the Day with creamy mash, buttered greens and a jug of gravy	12.50
Ramsbury Beer Battered Cod handcut chips, mushy peas and tartare sauce	12.25
West Country Pork and Leek Sausages with creamy mash, caramelised onion gravy and peas	11.50
Honey and Mustard-glazed Ham, Free-range Eggs with hand-cut chips and salad	11.50
Spinach and Ricotta Tortellini in sage butter with sundried tomatoes and parmesan	11.75
Pan-fried Chicken Breast with sautéed new potatoes, wild mushrooms and spinach in a rich rioja jus	14.50
Barnsley Lamb Chop champ mash, broad beans and a mint jus	14.00
Fresh Fish from the Market parmentier potatoes, curly kale with a lemon and chive butter	POA
Pea and Mint Risotto topped with a poached egg	11.50
Curry of the Day served with basmati rice, plain naan and mango chutney	11.75
Homemade Fish Pie with dressed salad	12.50

FROM THE GRIDDLE

Brisket Burger in a brioche bun, BBQ sauce and handcut chips	12.50
Venison Burger in a brioche bun, BBQ sauce and skinny fries	11.95
Chicken and Chorizo Burger in a brioche bun, BBQ sauce and skinny fries	12.50
Gammon Steak with grilled tomato, hand-cut chips and peas	12.50
Steak of the day with grilled tomato, hand-cut chips and peas	12.50
Add fried egg, bacon, cheese or flat cap mushroom for £1.00 each	

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

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