

# WHITE WINES



# RED WINES

## Easy-going, light and zesty white wines

	175ml	250ml	Bottle
1. <b>Pacamaya Sauvignon Blanc, Valle Central, Chile</b> <i>Intense, lively and grassy, concentrated citrus and rich tropical fruit</i>	4.25	5.50	14.95
2. <b>Paparuda Pinot Grigio, Viile Timisului, Romania</b> <i>Clean and bright, crisp but very juicy and round, notes of apple, pear and a little blossom</i>	4.50	5.75	15.95
3. <b>Château de Tiregand, Bergerac Sec, France</b> <i>Sauvignon and a dash of Semillon; fragrant, lush grassy tones, understated yet indulgent</i>			18.95

## Aromatic and richly-textured white wines

4. <b>Alto Los Romeros Gewürztraminer Reserva, Valle Central, Chile</b> <i>Crisp, light-bodied example; exotic and spicy, vivid notes of jasmine, rose and lychee</i>			17.50
5. <b>La Cabane Reserve Marsanne/Viognier, IGP Pays d'Oc, France</b> <i>Charming peach, apricot and bright citrus; very easy-going, fresh and lively</i>	5.50	7.50	20.95
6. <b>Tanners Sauvignon Blanc, Marlborough, New Zealand</b> <i>Exciting and aromatic passion fruit and elderflower, zesty and intense but also very smooth</i>	5.50	7.50	20.95

## Crisp, mineral and serious white wines

7. <b>Picpoul de Pinet, Domaine des Lauriers, Coteaux du Languedoc, France</b> <i>Superb seafood wine; sea minerals, generous stone fruit core, lovely aromatics</i>			18.50
8. <b>House of Certain Views Chardonnay, Hunter Valley, Australia</b> <i>Ripe and generous, with zesty citrus, juicy melon and stone fruit, a little creamy vanilla and toast</i>	5.50	7.50	20.95
9. <b>Lugana Vigne Alte, Zeni, Italy</b> <i>Full-bodied, intense and rich; peach and citrus fruit, subtle white flowers; steely mineral undercurrent</i>			22.50

## Light-bodied, fresh and juicy red wines

	175ml	250ml	Bottle
10. <b>Pleno Tempranillo, Navarra DO, Spain</b> <i>Supple, juicy and unoaked, with leafy blackcurrant and strawberry fruit flavours</i>	3.95	5.25	14.50
11. <b>Paparuda Pinot Noir, Viile Timisului, Romania</b> <i>Exotic spice, toasty oak and fragrant berry fruits; supple, juicy and rewarding</i>	4.50	5.75	15.95
12. <b>Bardolino Classico, Zeni, Italy</b> <i>Crisp, fresh and lively; bright red fruit, dark floral notes; low levels of tannin</i>			16.50

## Soft, rounded and generous red wines

13. <b>Pacamaya Merlot, Valle Central, Chile</b> <i>Soft and ripe, plum and blackcurrant fruit, sweet spices and dark floral notes</i>	4.25	5.50	14.95
14. <b>Tanners Douro Red, Douro Valley, Portugal</b> <i>Charming and well-balanced; juicy black fruit, hints of elderflower and subtle peppery notes</i>			16.50
15. <b>Tierra de Luna Syrah/Malbec, Mendoza, Argentina</b> <i>Blackberry, cherry and redcurrant fruit; silky and elegant, lightly peppery and fragrant</i>			17.95

## Full-bodied, rich and spicy red wines

16. <b>Rioja Vega Crianza Tinto, Rioja, Spain</b> <i>Stylish and modern, with blackcurrant and cherry supported by notes of cinnamon and buttered toast</i>	5.50	7.50	20.95
17. <b>Journey's End 'The Pastor's Blend', Stellenbosch, South Africa</b> <i>Earthy, herbaceous notes; lovely cassis fruit, a touch of mint; well-balanced oak</i>			22.50
18. <b>Gouguenheim Blue Melosa Malbec, Valle Escondido, Mendoza, Argentina</b> <i>Premier Division Malbec: dense blueberry and damson fruit, floral, ample sweet spices, notes of mocha.</i>			29.50

# ROSÉ WINES

19. <b>Pleno Rosado, Navarra DO, Spain</b> <i>Light and fresh, with candied red fruit flavours and juicy acidity</i>	3.95	5.25	14.50
20. <b>Amanti del Vino Pinot Grigio Rosé, Veneto IGT, Italy</b> <i>Soft and full of creamy strawberry fruit with violet-like aromatics</i>	4.50	5.75	15.95
21. <b>Tanners French Rosé, IGP Côtes de Gascogne, France</b> <i>Lively grassy notes and red summer fruits, crisp and intense</i>			17.50

# CHAMPAGNE & SPARKLING WINES

22. <b>Ayala Brut Majeur, Champagne</b> <i>Drier than most, with a very attractive, elegant and fresh citrus character, fine mousse and long mineral flavours.</i>	35.00		
23. <b>Veuve Clicquot Brut Yellow Label, Champagne</b> <i>Full-flavoured and highly textured, with creamy white fruits and big baked bread notes</i>	55.00		
24. <b>Laurent-Perrier Cuvée Rosé Brut, Champagne</b> <i>Beautiful aromatics of wild summer fruits, this has great precision, a supple quality and superb length</i>	69.00		
25. <b>Tanners Prosecco Brut, DOC Treviso, Italy</b> <i>Generous peach and green orchard fruits, floral, pure, from the heart of Conegliano-Valdobbiadene</i>			21.00
26. <b>Gouguenheim Malbec Bubbles, Sparkling Rosé Extra Brut, Argentina</b> <i>Pale pink, lovely creamy texture, subtle perfume and full of juicy red fruits</i>			21.50
27. <b>Il Colle Prosecco Spumanté, Treviso, Italy - 20cl</b>			7.50
28. <b>Le Contesse Pinot Rosé Spumanté Brut, Italy - 20cl</b>			7.50



## 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

## HOT SANDWICHES SERVED LUNCHTIME MON-SAT

All served on a rustic white or granary baguette with salad.  
Add a portion of skinny fries for £2.25

YUMMY STEAK with onions, mushroom, blue cheese & garlic mayo	7.50
THE PELICAN COD FISH FINGER 'BUTTIE'	7.15
BACON & WEST COUNTRY BRIE	7.00
SMOKED 'GERMAN' SAUSAGE (optional onions) & American style mustard in a pretzel baguette	7.95

## COLD SANDWICHES SERVED LUNCHTIME MON-SAT

All served on white or granary bloomer, or a rustic white or granary baguette,  
with salad. Add a portion of skinny fries for £2.25

HOME-BAKED HAM WITH A CHOICE OF MUSTARD	6.75
PRAWN MARIE ROSE	6.95
BRIE, RED ONION MARMALADE AND SALAD	6.50
TUNA MAYO	6.50
SIRLOIN OF BEEF & HORSERADISH	7.00

## WINTER WARMERS

SHIN OF BEEF STEW slow cooked in ale with mustard and chive dumplings	12.25
HOMEMADE FISH CHOWDER <b>LB</b>	9.95
PAN-FRIED CALVES LIVER <b>LB</b> served with creamy mash, red cabbage and onion gravy	11.75
TRADITIONAL COQ AU VIN served with mashed potatoes	12.95
HOMEMADE CURRY OF THE DAY served with rice, mango chutney and poppadum's	10.50

## STARTERS

PELICAN PRAWN COCKTAIL, marie rose sauce and brown bread	7.50
CRISPY SQUID RINGS with saffron aioli	6.75
CHICKEN AND HAM HOCK TERRINE, homemade piccalilli & toasted brioche	7.25
HOMEMADE GOATS CHEESE AND MED VEG TART with red onion marmalade & leaves	6.25
WHOLE CAMEMBERT stuffed with rosemary and garlic served with a garlic fougasse	9.50

## MAINS

HOMEMADE PIE OF THE WEEK with creamy mash, buttered greens & a jug of gravy	12.50
MARKET FISH IN BEER & SODA BATTER, hand-cut chips, homemade tartare sauce & mushy peas <b>LB</b>	12.25
WEST COUNTRY PORK & LEEK SAUSAGES with creamy mash, caramelised onion gravy & peas <b>LB</b>	10.75
PAN-FRIED CHICKEN FILLET WRAPPED IN PARMA HAM with sautéed new potatoes, buttered seasonal vegetables & mushroom sauce	13.95
HONEY & MUSTARD-GLAZED HAM, FREE-RANGE EGGS, hand-cut chips and salad <b>LB</b>	10.50
PASTA STUFFED WITH SPINACH AND RICOTTA in sage butter with sundried tomatoes & parmesan shavings (V)	11.50
HOMEMADE FISH PIE with buttered seasonal vegetables <b>LB</b>	12.50
ROASTED BUTTERNUT SQUASH stuffed with med veg and brie served with new potatoes (V)	12.25



## FROM THE GRIDDLE

<b>BRISKET BURGER</b> , sourdough bun, hand-cut chips, coleslaw & curried mayo	12.50
<b>VENISON BURGER</b> , pretzel bun, french fries & coleslaw	11.95
<b>CHICKEN &amp; CHORIZO BURGER</b> , pretzel bun, sweet potato fries	11.95
<b>WEST COUNTRY GAMMON STEAK</b> with grilled tomato, hand-cut chips & peas	11.95
<b>STEAK OF THE DAY</b> (please see Specials Board)	
<b>ADD</b> cheese, bacon, egg or flat cap mushroom	1.00

\*\*In keeping The FSA guidelines, we now cook our burgers all the way through\*\*

## SIDES All £3.00

SEASONAL VEGETABLES	ROCKET & PARMESAN SALAD
HAND-CUT SEA SALTED CHIPS	SKINNY FRIES
PEPPERCORN SAUCE	SWEET POTATO FRIES
BLUE CHEESE SAUCE	FRESHLY BAKED BUTTERY GARLIC BAGUETTE
FRESHLY CHOPPED SALAD	

## DESSERTS All £6.25

STICKY TOFFEE PUDDING toffee sauce & West Country vanilla ice cream	
WARM CHOCOLATE BROWNIE with salted caramel ice cream & chocolate sauce	
PECAN BERRY MESS	
WINTER CRUMBLE and creamy custard	
PISTACHIO AND RASPBERRY FRANGIPANE with clotted cream	
WEST COUNTRY CHEESE BOARD with quince jelly, red onion marmalade & crackers	7.95

LITE BITES ARE AVAILABLE ON EACH DISH MARKED WITH THE **LB** AT £8.50