

STARTERS

FRESHLY MADE SOUP OF THE DAY (V)

served with bread and butter

6

GRILLED GOATS CHEESE SALAD (V)(GF)

with sun blushed tomatoes and marinated olives

7

CHARCUTERIE BOARD

with toasted sourdough, pickles and chutney

8

CRISPY DUCK PANCAKES

with hoisin sauce, cucumber and leek julienne

8.50

CHICKEN LIVER PARFAIT

with red onion marmalade and warm toast

7.50

MAINS

RISOTTO CAKES (V) (VG)(GF)

Saffron and pea risotto cakes on a tomato sauce with a side salad

16

ROAST RUMP OF LAMB (GF)

Roast root vegetables, Dauphinoise potato and a mint jus

18.50

VENISON HAUNCH STEAK (GF)

Wild mushroom, dauphinoise potato, braised red cabbage, piccolo parsnip and red wine jus

18.50

PAN FRIED CALVES LIVER (GF)

Cabbage and bacon, wholegrain mustard sauce and mashed potato

18

8oz 28 DAY AGED SIRLOIN STEAK (GF)

With baked mushroom, homecut chips and garden peas

21

8oz FILLET STEAK (GF)

With baked mushroom, homecut chips and garden peas

25

ADD A SAUCE (GF)

Peppercorn

Red Wine

Stilton

3

BAR SNACKS

WARM GOATS CHEESE SALAD (V, GF)

with marinated olives, toasted pine kernels and sun blushed tomatoes

10

BEEF BURGER

8oz Locally reared beef burger topped with pancetta bacon and cheddar cheese served with salad and homecut chips

12

WARM STRIPS OF CHICKEN AND BACON SALAD

Deglazed with balsamic syrup

12

BEER BATTERED CATCH OF THE DAY (GF)

from Brixham with crushed peas, tartare sauce and homecut chips

12

BEAN BURGER (V) (VG)

Kidney bean, jalapeno, roasted pepper and sweetcorn burger with vegan basil mayonnaise, salad and homecut chips

12

STEAK AND SOMERSET ALE PIE

topped with a pastry lid, served with homecut chips and garden peas

12

LUNCH MENU



PANINIS

served with a salad garnish and coleslaw

TUNA MELT

6.70

CHEESE AND ONION (V)

6.50

HAM AND CHEDDAR

6.70

BAKED POTATOES

served with a salad garnish and coleslaw

CHEESE (V)

6.50

BAKED BEANS (VG)

6.50

TUNA MAYONNAISE

7

OMELETTE

Free range egg omelette served with a salad garnish
and coleslaw

CHEESE (V)

7

HAM

7

Ilchester Arms Ploughman's

Choose from one of the following all served with bread

MATURE CHEDDAR (V)

BLUE STILTON (V)

SOMERSET BRIE (V)

HONEY ROASTED HAM

PATE WITH PEAR CHUTNEY

12

WRAPS CHICKEN

Filled with Cajun spices, iceberg lettuce and cheddar cheese served with a salad garnish

11

VEGETABLE (V) (VG)

Filled with spicy vegetables, iceberg lettuce and cheddar cheese served with a salad garnish

10

SIDES

HOMECUT CHIPS

3

CHEESY HOMECUT CHIPS

3.50

GARLIC BREAD

3

CHEESY GARLIC BREAD

3.50

ONION RINGS

3

SAUTE MUSHROOMS

3

SIDE SALAD

3.50

VEGETABLES OF THE DAY

4

DESSERTS

PAVLOVA (GF)

Rhubarb compote, crème fraiche mousse

7.50

APPLE CAKE

Hazelnut caramel & milk ice cream

7.50

CHOCOLATE BROWNIE

Coffee creme anglaise & Bayley's ice cream

7.50

YOGURT PANNA COTTA (GF)

Lemon sorbet, almond crumb

7.50

BRANDY SNAP BASKET (V)

filled with a choice of 3 scoops from our selection of ice creams and sorbets

7

AN ASSORTMENT OF CHEESE AND BISCUITS (V)

served with pear cider chutney. our cheese is provided by Longman's a local family business

9

WEST COUNTRY ICE CREAMS AND SORBETS

one scoops

3

Two scoops

4

Three scoops

5

ICE CREAMS (V)

Vanilla
Chocolate
Strawberry
Sticky Toffee
Coffee
Hive Honey Comb

SORBETS (VG)

Blackcurrant
Mango
Raspberry
Lemon