

Welcome to the Ilchester Arms Hotel

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE LET A MEMBER OF
STAFF KNOW AND WE WILL TRY OUR BEST TO CATER FOR YOU.

WE HOPE YOU

Enjoy LOOKING THROUGH OUR MENU,

ASK TO SEE OUR WINE MENU TO
SEE WHAT DELICIOUS WINES WE
HAVE ON OFFER TO COMPLIMENT YOUR
DISH OF CHOICE.

Starters

FRESHLY MADE SOUP OF THE DAY (V)

served with bread and butter

6.50

GRILLED GOATS CHEESE SALAD (V)(GF)

with sun blushed tomatoes and marinated olives

7.00

CHARGRILLED ASPARAGUS (V)

Fried Duck Egg and Parmesan

8.00

BAKED CAMEMBERT

Rosemary and garlic, celery sticks and bread to share

10.00

WARM TIGER PRAWN SALAD (GF)

with garlic and lemon butter

S- 8.50

M- 17.00

CRISPY DUCK PANCAKES

with hoisin sauce, cucumber and spring onion julienne

9.00

KEY

S- = starter size

M- = Main size

V= Vegetarian

GF= Gluten Free

Mains

BLACK BEAN AND BUTTERNUT SQUASH BURRITOS (V)

with sour cream and salad

18.00

BREAST OF CHICKEN (GF)

Aparagus, tenderstem broccoli, oyster mushroom, basil cream, buttered new potatoes

22.00

BREAST OF DUCK (GF)

Marinated with honey and clove, stir fried greens with lime and yogurt infused sweet potato.

25.00

SEARED CALVES LIVER (GF)

Braised red cabbage, creamy mashed potato, red onion marmalade, crispy smoked bacon

26.00

PAN FRIED FILLET OF SOUTH COAST HAKE (GF)

leaf spinach, tenderstem broccoli, creamy mashed potato, brown shrimp sauce

24.00

TRIO OF PORK SKEWER (GF)

Fillet, Pancetta, Black pudding Pattie, Bramley apple sauce, Rosemary butter, side salad or greens and Sauté potatoes

25.00

8oz 28 DAY AGED RUMP STEAK (GF)

With handcut chips, salad bowl and a choice of peppercorn or stilton sauce

25.00

Sides

FRIES	3.50	BREAD AND BUTTER	3.00
CHEESY FRIES	4.00	OLIVES	4.00
GARLIC BREAD	3.50	SIDE SALAD	4.00
CHEESY GARLIC BREAD	4.00	VEGETABLES OF THE DAY	4.50
		HUMMUS & BREADSTICKS	4.00

KEY

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Desserts

LEMON AND RHUBARB MERINGUE PIE

With vanilla Ice Cream

7.50

WHITE CHOCOLATE CHEESECAKE

strawberry and champagne sorbet and berry compote

7.50

CHOUX BUN

Filled with salted caramel ice cream, praline and chocolate
fudge sauce

7.50

AN ASSORTMENT OF CHEESE AND BISCUITS (V)

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

9.00

KIDS VANILLA ICE CREAM

one scoop, Flake and hundreds and thousands

4.50

HOMEMADE ICE CREAMS AND SORBETS

2 scoops for £5.00

—	VANILLA	—
—	CHOCOLATE	—
—	STRAWBERRY	—
—	BLACK CURRANT	—
—	STRAWBERRY + CHAMPAGNE	—
—	LEMON	—

lunch

Served From 12-2.30pm

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ARMS

FRESHLY MADE PANINIS

served with a salad garnish, Gluten Free bread available upon request

SUN BLUSHED TOMATO, MOZZARELLA, ROCKET AND PESTO (V)	8.00	BRIE AND SMOKED BACON, CRANBERRY SAUCE	8.50
HONEY ROAST HAM, CHEDDAR CHEESE AND CAMELISED ONION	8.00	ROAST PEPPER, HUMMUS, AND OLIVES (V) (VG)	8.00

bar Snacks

(Available both lunch and Evening)

Ilchester Arms Ploughman's

Choose from **TWO** of the following all served with warm bread rolls

MATURE CHEDDAR (V)
BLUE STILTON (V)
SOMERSET BRIE (V)
HONEY ROASTED HAM
13.00

WARM GOATS CHEESE SALAD (V, GF) with marinated olives, toasted pine kernels and sun blushed tomatoes	12.00	THE SMOKEY ILCH BURGER 8oz Locally reared beef burger topped with smoked bacon & cheddar cheese served with a pot of BBQ sauce, pickles, coleslaw and Fries.	15.00
WARM STRIPS OF CHICKEN AND BACON SALAD Deglazed with balsamic syrup	14.00	SINGLE BURGER 12.00	
SPICEY BEAN BURGER (V) (VG) Kidney bean, jalapeno, roasted pepper and sweetcorn burger with Tomato salsa, served with a pot of BBQ sauce, pickles, coleslaw and Fries	14.50	BEER BATTERED CATCH OF THE DAY (GF) from Brixham with crushed peas, tartare sauce & homecut chips	15.00
		STEAK AND SOMERSET ALE PIE topped with a pastry lid, served with homecut chips and garden peas	16.00

CAJUN CHICKEN WRAP

12" Wrap filled with succulent Cajun Chicken, mature
cheddar, red peppers and sweet chilli sauce served with
side salad.

15.00