

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 & Butter

6.75

STEAMED PORK BAO BUN

With Soy, Sweet Chilli, Pickled Cucumber

6.75

GRILLED GOATS CHEESE SALAD (V)(GF)

With Sun Blushed Tomatoes & Marinated Olives

7.50

CAULIFLOWER BHAJIS (V)

Mango & Coriander Yogurt

7.50

BAKED CAMEMBERT

Rosemary & Garlic, Celery Sticks & Bread To Share

10.00

CRISPY DUCK PANCAKES

Hoisin Sauce, Cucumber & Spring Onion Julienne

12.00

KEY

S- = starter size

M- = Main size

V= Vegetarian

GF= Gluten Free

Mains

LAPSANG SCENTED MUSHROOM STROGANOFF (V)

Walnut & Leek Pilaf Rice, Tenderstem Broccoli

18.00

MAIZE FED BREAST OF CHICKEN

Almond & Thyme Crust, Roast Spiced Carrot, Dauphinoise Potato

23.00

SLOW ROAST BELLY OF PORK

Melting Gorgonzola, Apple Cabbage, Creamy Mashed Potato

24.00

HAUNCH OF VENISON STEAK

Parsnip & Cumin Puree, Sautee Potato, Shallot & Port Jus

26.00

SEARED CALVES LIVER

Braised Red Cabbage, Creamy Mashed Potato, Red Onion Marmalade Topped With Smoked Bacon

26.00

PAN FRIED FILLET OF SEABASS

Tenderstem Broccoli, Dauphinoise Potato, Tomato Compote

26.00

8oz 28DAY DRY AGED RIBEYE OF BEEF

With Hand cut Chips, Tenderstem Broccoli & a Choice of Peppercorn Or Stilton Sauce

28.00

Sides

FRIES	3.50	BREAD AND BUTTER	3.00
CHEESY FRIES	4.00	OLIVES	4.50
HAND CUT CHIPS WITH ROSEMARY SALT	4.50	SIDE SALAD	4.00
GARLIC BREAD	3.50	VEGETABLES OF THE DAY	4.50
CHEESY GARLIC BREAD	4.00		

KEY

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lunch

Served From 12-2.30pm

ilch **ILCHESTER**
ARMS

FRESHLY MADE PANINIS

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

SUN BLUSHED TOMATO,
MOZZARELLA, ROCKET AND PESTO
(V) **9.00**

HONEY ROAST HAM,
CHEDDAR CHEESE AND
CARAMELISED ONION **9.50**

BRIE AND SMOKED BACON,
CRANBERRY SAUCE **10.00**

ROAST PEPPER, HUMMUS,
AND OLIVES (V) (VG) **9.00**

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 **13.00**
SALAD (V, GF)
with marinated olives, toasted pine kernels and sun blushed
tomatoes

WARM STRIPS OF CHICKEN **15.00**
AND BACON SALAD
Deglazed with balsamic syrup

SPICEY BEAN BURGER (V) **15.00**
Kidney bean, jalapeno, roasted pepper and sweetcorn
burger with Tomato salsa, served with a pot of BBQ
sauce, pickles, coleslaw and Fries

THE SMOKEY ILCH BURGER **16.00**
8oz Locally reared beef burger topped with smoked bacon
& cheddar cheese served with a pot of BBQ sauce,
pickles, coleslaw and Fries.

SINGLE BURGER **13.00**

BEER BATTERED CATCH OF THE DAY **16.00**
(GF)
from Brixham with crushed peas, tartare sauce & homecut
chips

STEAK AND SOMERSET ALE PIE **16.50**
topped with a pastry lid, served with homecut chips and
garden peas

CAJUN CHICKEN WRAP

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

15.00

Desserts

STICKY TOFFEE PUDDING

Toffee Sauce and Vanilla
Ice cream

7.50

WHITE CHOCOLATE CHEESECAKE

Blackcurrant Sorbet and Berry Compote

7.50

BANANA AND CHOCOLATE PAVLOVA

Chantilly Cream and Candied Nuts

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	—
—	SALTED CARAMEL	—
—	STRAWBERRY	—
—	RASPBERRY SORBET	—
—	LEMON SORBET	—
—	BLACKCURRANT SORBET	—