

Starters and Desserts Please See Our Full Menu Inside

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,

OUR WHOLE MENU IS AVAILABLE DURING LUNCH TIME HOURS, PANINIS ARE THE ONLY SECTION **NOT** AVAILABLE TO ORDER IN THE EVENING.

Starters / Small Plates

7.75

FRESHLY MADE SOUP OF THE DAY (V)

Served With Bread & Butter

7.00

STEAMED BAO BUN FILLED WITH A CHOICE OF **ONE** OF THE FOLLOWING:

- Pork, Soy, Sweet Chilli, Pickled Cucumber
- Fried Chicken, Kimchi Mayo, Chinese leaves, sesame seeds
- Jackfruit, Ginger, Hoi sin Sauce, Spring Onion (VG)

7.50

GRILLED GOATS CHEESE SALAD (V)(GF)

With Sun Blushed Tomatoes & Marinated Olives

7.50

SOMERSET PORK TERRINE

Wrapped In Parma Ham, Griddled Sourdough, Lucy's Chutney

7.50

LINGUINI PASTA (V)

Aubergine, Cherry Tomato, Smoked Mozzarella, Basil, Topped With Parmesan

7.50

BAKED CAMEMBERT (V)

Rosemary & Garlic, Crudities & Bread To Share

12.50

CRISPY DUCK PANCAKES

Hoisin Sauce, Cucumber & Spring Onion Julienne

13.25

Sides

FRIES 3.75

CHEESY FRIES 4.25

HAND CUT CHIPS 4.75

GARLIC BREAD 3.50

CHEESY GARLIC BREAD 4.00

BREAD AND BUTTER 3.00

OLIVES 4.75

SIDE SALAD 4.00

VEGETABLES OF THE DAY 4.50

KEY

V= Vegetarian

GF= Gluten Free

VG = Vegan

NUTS : Contains Nuts

Mains

CURRIED LENTIL COTTAGE PIE (GF) (V)

Served With Seasonal Vegetables

22.00

LIGHTLY BREADED BREAST OF CHICKEN

Topped with a tomato and oregano sauce, glazed with a trio of cheeses, served with hand cut chips and seasonal salad

23.00

PAN FRIED FILLET OF SEABASS

Cherry tomato and chorizo ragu, tenderstem broccoli, dauphinoise potato

26.00

ROSEMARY AND THYME SCENTED RUMP OF LAMB

With Spring Vegetables, Roast Carrots and Dauphinoise Potato

27.00

SEARED CALVES LIVER (GF)

Braised Red Cabbage, Creamy Mashed Potato, Smoked Bacon, Onion Jam

26.00

ROAST FILLET OF PORK

mustard crust, apple sauce, carrot and coriander, crispy sage, dauphinoise potato

24.00

28 DAY AGED 8oz WEST COUNTRY SIRLOIN STEAK (GF)

With Hand Cut Chips, Grilled Tomato

28.00

ADD A SAUCE;

Peppercorn

Or Stilton Sauce (GF)

3.00

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

KEY

V= Vegetarian

GF= Gluten Free

VG = Vegan

Bar Meals

(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

15.00

WARM GOATS CHEESE

SALAD (V, GF)

with marinated olives, toasted pine kernels and sun blushed tomatoes

14.50

WARM STRIPS OF CHICKEN

AND BACON SALAD

Deglazed with balsamic syrup

15.50

SPICY BEAN BURGER (V)

Kidney bean, jalapeno, roasted pepper and sweetcorn burger with Tomato salsa, served with a pot of BBQ sauce, pickles, coleslaw and Fries

15.50

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.

single
-13.50

double
- 16.50

BEER BATTERED COD (GF)

from Brixham with crushed peas, tartare sauce & homecut chips

16.50

STEAK AND SOMERSET ALE PIE

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

16.50

CAJUN CHICKEN WRAP

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

15.50

Paninis

(Served From 12-2.30pm- lunch Only)

FRESHLY MADE PANINIS

SERVED WITH A SALAD GARNISH, GLUTEN FREE BREAD AVAILABLE UPON REQUEST

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

9.50

BRIE AND SMOKED BACON,
CRANBERRY SAUCE

10.50

HONEY ROAST HAM,
CHEDDAR CHEESE

10.00

ROAST PEPPER, GRILLED
AUBERGINE, AND OLIVES
(V) (VG)

9.50

Desserts

STICKY TOFFEE PUDDING
toffee sauce and salted caramel ice cream
8.00

WINTER BERRY PAVLOVA (GF)
Chantilly cream and mango coulis
8.00

WHITE CHOCOLATE CHEESECAKE
Raspberry compote, vanilla ice cream
8.00

LEMON POSSET
White chocolate and lemon cookie, raspberry coulis
8.00

WARM CHOCOLATE BROWNIE
chocolate sauce, vanilla ice cream
8.00

AN ASSORTMENT OF CHEESE AND BISCUITS (V)
our cheese is provided by Longman's a local family business, served with Cider chutney.
12.00

SELECTION OF ICE CREAMS AND SORBETS
2 scoops for **5.00**

VANILLA BEAN -- DOUBLE CHOCOLATE -- SEA SALT AND CARAMEL -- SUCCULENT
STRAWBERRY
RASPBERRY SORBET -- LEMON SORBET -- BLACKCURRANT SORBET

AFFOGATO
A shot of espresso poured over one scoop of vanilla ice cream
4.75

After Dinner Drinks

PRICE	<i>Liqueur Coffee</i>
7.50	CALYPSO COFFEE (Tia Maria)
7.50	GRAND FRENCH COFFEE (Grand Marnier)
7.50	IRISH COFFEE (Whisky)
7.50	BAILEYS COFFEE (Bailey Liqueur)
7.50	DRAMBUIE COFFEE (Drambuie Liqueur)
7.50	SEVILLE COFFEE (Cointreau)
7.50	CAFE CARIBBEAN (Rum)
7.50	FRIARS COFFEE (Frangelico)

PRICE	<i>Night Caps</i>
5.00	Dalwhinnie
4.70	Highland Park
4.10	Baileys
4.20	Kraken
4.10	Disaronno / Disaronno Velvet
	All served on or off the Rocks
4.40	Courvoisier
4.50	Port
4.50	Dubonnet
	All served neat with winter garnish