THE ILCHESTER ARMS HOTEL
RESTAURANT | BAR | ACCOMMODATION

À La Carte Menu

2026

We recommend this menu for parties of 15 or above, the Banquet menu is also suitable for this number of guests

Daily menu is NOT suitable for large parties.

Starters

SOUP OF THE DAY(V)
£7.50
Served with bread and thyme butter

HONEY ROAST HAM CROQUETTES
£8.50
With apple and chilli chutney

GRILLED GOATS CHEESE AND RED ONION CROSTINI (N)
£8.50
On a bed of crisp leaves with toasted pine nuts and walnuts

BAO BUN
£8
With a choice of ONE of the following;

- Pork, soy, sweet chilli, pickled cucumber
- Jackfruit, ginger, hoisin sauce, spring onion (VG)

BAKED CAMEMBERT FOR 2 (V)
£13.95
Rosemary and garlic, carrot, celery and Bread

CRISPY DUCK PANCAKES
£13.95
Hoisin sauce, cucumber and spring onion julienne, 6 pancakes

KING PRAWNS
£10.00
On a bed of stir fried vegetables and noodles with sweet and sour sauce

Sides

FRIES	**£4.00**	**CHEESY GARLIC BREAD**	**£5.25**
CHEESY FRIES	**£4.75**	**VEGETABLES OF THE DAY**	**£5.00**
CHUNKY CHIPS	**£5.00**	**SIDE OF ONION RINGS**	**£4.25**
CHEESY CHUNKY CHIPS	**£5.75**	**SIDE SALAD**	**£5.00**
SALT AND PEPPER CHIPS	**£6.25**	**BREAD AND BUTTER**	**£3.00**
GARLIC BREAD	**£4.50**	**POT OF OLIVES**	**£5.00**
POT OF AWESOME PICKLES	**£5.00**	**JAVA RICE**	**£5.00**

KEY
|V- Vegetarian| GF- Gluten Free|
N- may contain nuts or seeds |

Mains

THE ILCHESTER ARMS PLOUGHMAN'S
(GFUR)
a selection of salad, chutneys, pickles, grapes, apple and coleslaw
served with warm bread stick and butter
Please choose TWO of the following;
MATURE CHEDDAR | BLUE STILTON | SOMERSET BRIE | HONEY ROASTED HAM
£17

HAM EGG AND CHIPS £16.50
Honey roasted ham, 2 Hen Eggs and Chunky Chips

SMOKEY ILCHESTER BURGER £15.00
4oz locally reared beef burger topped with smoked bacon, cheddar cheese
served with fries and pots of BBQ sauce, pickles and coleslaw
MAKE IT A DOUBLE FOR ONLY £3 MORE.

CHICKEN AND BACON SALAD £16.50
glazed with balsamic syrup

BREAST OF CHICKEN WITH PARMESAN CRUST £25
on a bed of leaf spinach, basil ceam and buttered new potatoes

VENISON HAUNCH STEAK £29
Braised red cabbage, dauphinoise potato, port wine Jus

SWEETCORN AND SPRING ONION FRITTERS (v) £24
Wild mushroom ragout, asparagus spears topped with
a poached egg and a side of kimchi

FREE RANGE BREAST OF DUCK £29
Roasted butternut squash, dauphinoise potato, blackberry sauce

BAKED FILLET OF BRIXHAM COD £27 (N)
With Coriander pesto, creamy mashed potato and roast tomato sauce

SIRLOIN STEAK (GF) £32
28 day aged 8oz steak cooked to your liking served with garlic button mushrooms, grilled tomato, tenderstem broccoli and chunky chips

ADD A SAUCE: £3.50 each
Peppercorn
Red wine Jus

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Desserts

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PAVLOVA (GF) (N) £8.50*
Filled with orange curd, whipped cream, orange segments, toasted almonds and orange sorbet.

DARK CHOCOLATE, PECAN, PISTACHIO AND ALMOND BROWNIE (N) £9
Coconut ice cream, warm chocolate sauce.

TIRAMISU £8.50
Amaretto crumb, mocha coffee ice cream.

BAKED WHITE CHOCOLATE AND BISCOFF CHEESECAKE £9
Biscoff swirl ice cream.

AFFOGATO £6
A shot of espresso poured over one scoop of vanilla ice cream.

- can be made Nut free upon request

CHEESE & BISCUITS

CHEESEBOARD £12
An Assortment Of Cheeses
Served With Chutneys
& A Selection Of Biscuits.

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ICE CREAMS/ SORBETS

2 SCOOPS FOR £6

VANILLA BEAN
STRAWBERRY
DOUBLE CHOCOLATE
SEA SALT AND CARAMEL
HONEY AND GINGER
WHITE CHOCOLATE AND HAZELNUT SWIRL
PASSION FRUIT SORBET
RASPBERRY SORBET
LEMON SORBET
BLACKCURRANT SORBET

AFTER DINNER DRINKS

Dalwhinnie	**£5.20**
Highland Park whisky	**£5.00**
Monkey Shoulder	**£4.90**
Tia Maria	**£4.60**
Frangelico	**£4.50**
Baileys	**£4.60**
Disaronno	**£4.50**

HOT DRINKS

FLAT WHITE	**£4.10**
LATTE	**£4.10**
CAPPUCCINO	**£4.00**
BLACK COFFEE	**£3.50**
HOT CHOCOLATE	**£4.50**
MOCHA	**£4.90**
TEA	**£3.50**
TEA FOR 2	**£5.50**
HERBAL TEA	**£3.90**
LIQUEUR COFFEE	**£8.50**

Milk alternatives available, **50p**
Oat | Almond | Coconut | Soya