

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

MUSSELS

Cooked in a creamy white wine, garlic and parsley
sauce served with a baguette

(served with fries if you order a main course)

S- 8.50

M- 18.00

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

CONFIT OF BARBARY DUCK LEG (GF)

Spring green, Rosti potato, honey and soy

24.00

SEARED CALVES LIVER (GF)

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

26.00

ROAST RUMP OF SOMERSET LAMB (GF)

Baby plum tomato and broad bean ragout, crushed potatoes with mint

26.00

PAN FRIED FILLET OF SOUTH COAST HAKE (GF)

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

24.00

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 Custard Ice Cream

7.50

BAKED BANOFFEE CHEESECAKE

salted toffee sauce and candied pecans

7.50

CHOUX BUN

Filled with hazelnut 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 chilli jam and thyme butter

9.00

KIDS VANILLA ICE CREAM

one scoop, Flake and hundreds and thousands

4.50

HOMEMADE ICE CREAMS AND SORBETS

2 scoops for £5.50

—— LYCHEE SORBET AND COCONUT ICE ——

—— PASSIONFRUIT SORBET AND MACERATED MANGO ——

—— HAZELNUT ICE CREAM AND CHOCOLATE SAUCE ——

—— CUSTARD ICE CREAM AND RHUBARB COMPOTE ——

lunch

Served From 12-2.30pm

FRESHLY MADE PANINIS

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

SUN BLUSHED TOMATO,
MOZZARELLA, ROCKET AND PESTO
(V) 8.00

HONEY ROAST HAM,
CHEDDAR CHEESE AND
CARAMELISED ONION 8.00

BRIE AND SMOKED BACON,
CRANBERRY SAUCE 8.50

ROAST PEPPER, HUMMUS,
AND OLIVES (V) (VG) 8.00

Ilchester Arms Ploughman's

Choose from two of the following all served with thick farm house bread

MATURE CHEDDAR (V)
BLUE STILTON (V)
SOMERSET BRIE (V)
HONEY ROASTED HAM
PATE WITH PEAR CHUTNEY

13.00

bar Snacks

(small main courses, Available both lunch and Evening)

WARM GOASTS CHEESE 12.00
SALAD (V, GF)
with marinated olives, toasted pine kernels and sun blushed
tomatoes

WARM STRIPS OF CHICKEN 14.00
AND BACON SALAD
Deglazed with balsamic syrup

SPICEY BEAN BURGER (V) (VG) 14.50
Kidney bean, jalapeno, roasted pepper and sweetcorn
burger with Tomato salsa, salad and homecut chips

THE SMOKEY ILCH BURGER 15.00
8oz Locally reared beef burger topped with smoked bacon
& cheddar cheese served with salad, a pot of BBQ sauce,
pickles, coleslaw and homecut chips

BEER BATTERED CATCH OF THE DAY 15.00
(GF)
from Brixham with crushed peas, tartare sauce & homecut
chips

STEAK AND SOMERSET ALE PIE 16.00
topped with a pastry lid, served with homecut chips and
garden peas