

THE
Pilgrims
at Lovington
The pub that thinks it's a restaurant
- WITH ROOMS -

SAMPLE DINNER MENU - FEBRUARY 2012

Pilgrims on Horseback

seared Lyme Bay scallops, Ashley's 'Home Farm' black pudding £8

Gravlax with Tempura Oysters

*home-cured Gravlax with Yealm oysters in the lightest of batters. Horseradish dressing
£11*

Chefs Chicken Liver Mousse

silky smooth and served with warm toast £8

Mushrooms on Toast

our homemade bread toasted, with mushrooms sautéed in garlic, chilli & mascarpone £7

West Country Mussels

Cornish Mussels in cider with leeks & garlic, our twist on Moules Marinière £9

VEGETARIAN? PLEASE ASK...

Venison Wellington

fillet of venison in a twist on the classic English beef dish £21

Turbot

the greatest flatfish in its seasonal prime, with black rice and a saffron mussel sauce £23

Guinea Fowl

beautiful English Guinea Fowl with chestnuts £21

Skate

skate wing with a caper and 'black' butter sauce £16

Rack of Lamb

our favourite prime cut of local lamb roasted pink, crushed potatoes, glazed shallots £19

Pilgrims Somerset Cheeses

We are proud to present this selection of Somerset's world-class cheeses, made
between

3 and 30 miles away from The Pilgrims & shown in order of 'strength' of flavour

YOUR SELECTION OF **FOUR** OF THE FOLLOWING WITH OUR HOME MADE QUINCE JELLY

£9

WITH A GLASS OF GRAHAMS LBV PORT £12~ OR ~ NEIPOORT RUBY DUM PORT £13

ALTERNATIVELY A GLASS OF QUINCY LIQUEUR PRODUCED BY BRAMLEY & GAGE ~ £12

Driftwood

*an ash log goat's cheese with a gorgeous slightly lemony flavour, from Roger Longman at
White Lake Cheese*

Black-Eyed Susan

a soft pasteurised cheese from organic Jersey milk, coated with cracked black pepper.

Daisy Farms North Brewham

Rachel* (* denotes unpasteurised)

*a semi-hard chevre with a gentle lingering flavour that's not too goaty. White Lake
Cheese Bagborough.*

Ogle Shield*

*new from Montgomery's, a hard creamy cheese with a washed rind, a pungent aroma
and a mellow flavour.*

Westcombe Cheddar *

from the Batcombe Vale, traditional rounds aged to a strong, slightly peppery character

Partridge Blue *

*Ian Arnett's dairy is based at Willet Farm, near Taunton. Rich, nutty and smooth. The
creamy yellow colour and the buttery flavour are derived from the Jersey milk used.*

Katherine*

a raw goat's milk cheese with animal rennet, washed in Somerset Cider Brandy.

Slightly softer, more complex and a little stronger. A cracking chevre from Roger at

White Lake Cheese Bagborough.

Eve*

*washed in Somerset Cider Brandy, wrapped in a vine leaf and aged a bit more it is again
softer but stronger, in fact Eve is full-bodied and wonderful. Very tempting!*

Desserts

Too full for a dessert?

Why not try a selection of James' Chocolate Discs (Caramel, Vanilla & Sea Salt, Firecracker and Orange & Cardamom) with either Coffee or Tea. World Class Chocolates from Evercreech £6

A little Pot of Chocolate & Ginger

*feisty stem ginger with smooth, dark chocolate – the best partner Ginger's had since Fred £6**

Lemon Posset

cream "set" with a little sugar & lemon juice, topped with hot blackcurrants in cassis £5

Somerset Apple Crumble

local apples cooked in Kingston Black aperitif – with cream or ice cream £7

Sticky Toffee Pudding

wickedness with a walnut toffee sauce and Hurdlebrook unpasteurised cream £7

Affogato

means 'drowned' – which happens when you pour the espresso over the Lovington's Vanilla Bean ice cream £6

Lovington's Ice Creams and Sorbet

Vanilla Bean, Mint Humbug, Double Choc Chunk, Stem Ginger, Hive Honeycomb or Mango and Passionfruit Sorbet £5

**unsure? Google Fred and Ginger on your iphone- and it's not the lingerie company!*