



# The Helyar Arms

AA Rosette Award for Culinary Excellence 2003 – 2012, Good Pub Guide 2007-2012  
Top 50 Gastro Pubs – The Independent

## BREAD

V	A Bowl of Marinated Olives	£2.75
V	A Selection of Seeded Bakery Loaves, Unsalted Farmhouse Butter & Homemade Olive Tapenade	£2.95
V	A Warm Ciabatta with Olive Oil and Balsamic Vinegar	£2.95
V	A Basket of Garlic Bread	£2.75
	Add Cheese	£2.95

## STARTERS

	Soup of the Day, Made from Seasonal Ingredients (see specials board)	£5.75
	Terrine of Confit Chicken and Sage with Quinch and Spiced Baby Fig Jelly	£6.75
	Buffalo Mozzarella with Vanilla Poached Pear, Parma Ham and Pesto Dressing	£6.95
	Pea and Mint Blini with Scottish Smoked Salmon and Lime Crème Fraiche	£6.95
V	Baked Whole Camembert with Crusty Bread and Caramelised Red Onion Marmalade	£8.95
	<small>This takes 8 minutes to cook and is ideal for sharing</small>	

## PUB CLASSICS

	Beer Battered Brixham Fish with Hand Cut Chips, Mat's Mushy Peas and Tartar Sauce	£8.95/£10.95
	Helyar Honey Roasted Ham with Two Hen's Eggs, & Hand Cut Chips	£10.75
	Three Pork Sausages, Champ Mash, Marrowfat Peas and Onion Gravy	£10.95
	Deep Fried Whole Scampi Tails with French Fries Mat's Mushy Peas and Tartar Sauce	£12.50

## MAINS

V	Homemade Gnocchi with Oven Dried Tomato, Olives and Cappellini Sauce	£11.95
	Roast Corn Fed Chicken with Wild Mushroom and Tarragon Mousse, Baby Vegetables and Chardonnay Cream	£13.95
	Braised Lamb Shank with Fondant Potato, Carrot and Swede Puree, Kurly Kale and Merlot and Cardamom Reduction	£14.95
	Braised Belly of Gloucester Old Spot with Crushed Seed Mustard Potatoes, Slit Broad Beans and Cider Cream	£14.95

## STEAKS AND GRILLS

	Rump Steak – 8oz, 28 Day Somerset Beef, with Oven Baked Tomato, Portabella Mushroom, Chunky Chips and Beer Battered Onion Rings.	£17.95
	Rib Eye Steak - 8oz, 28 Day Somerset Beef, , with Oven Baked Tomato, Portabella Mushroom, Chunky Chips and Beer Battered Onion Rings.	£18.95
	Add a Sauce – Peppercorn, Garlic Butter or Blue Cheese Ice Cream	£2.25

We Use a V Bar Grill to sear our Beef at high temperature for Maximum Succulence. It is normal for Steaks to shrink and toughen the longer they are cooked by this method (so we recommend you order 'Medium-rare' for best results.

## SIDES: ALL @ £2.99

Dressed Leaves	/	Fine Green Beans with Roasted Almonds	/	Mixed Seasonal	/
Vegetables					
Garden Peas	/	Chips	/	French Fries	

V= Vegetarian Option, Please let us know if you have any food allergies or dietary requirements