



Hinton St George

*An ancient village dating
back to the 1400s & the first
gaslit village in England*

Draught

Butcombe Original	4.0%
Tapstone Pale Ale	4.4%
Guinness	4.1%
Beckford Lager	4.1%
Poretti	4.8%
Ashton Press	4.8%
Perry's Barn Owl Cider	5.5%
Harry's Corker Cider	4.5%

Bryony's Wine Special

Dom Ici - Carignan Rouge

A supple and smooth red wine, with ample
notes of dark red fruits and characteristic
spice, beautifully balanced with a silky
texture.

175ml £8.25

Bottle £32.00

Softs & Bottles

Lucky Saint Pilsner	0.5%
Butcombe Bohemia Lager	4.7%
Harrys Dabinett Cider	4.5%
Burrow Hill Pear Cider	5.4%
Goram Zero IPA	0.5%
Thatchers Zero	0.0%
Frobisher Fusions	
Ginger & Juniper	
Elderflower Presse	
Sicilian Lemonade	

Snacks

Fish Scampi	£8.00	Mac 'n' Cheese	£6.50	Frickles	£7.00
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Starters

Curried parsnip soup, carrot & parsnip bhaji, bread v/vg	£9.00
Torched mackerel, pepper sauce, crispy chilli oil	£10.00
Hasselback potatoes, leek puree, parmesan, chervil v/vg	£9.00
Beef croquettes, pickled red cabbage, sriracha mayo	£9.50

Roast

Barrett Bro's Rare Roasted Beef	£21.00
Stuffed and Rolled Belly of Pork	£20.00
Beer Brined Chicken Breast	£18.50
Caponata Stuffed Courgette v	£16.50

All served with roasted potatoes, carrot & swede mash, roasted beetroot, savoy cabbage, cauliflower cheese, Yorkshire pudding

Pub

Beckford burger, dry aged smashed patty, sesame bun, burger sauce, cheese, chips	£16.50
Lord Poulett ploughman's, scotch egg, mature cheddar, country ham	£14.50
Cider battered fish & chips, tartar sauce, crushed peas, chip shop curry sauce	£18.00

Sides

Thyme chips / Hinton leaves / Chilli & garlic fried greens	£4.50
Garlic and herb chips	£5.50
Homemade bread	£2.50

Please let us know if you have any allergies or require information on any ingredients in our dishes.

WEBSITE
www.beckford.group

FACEBOOK
[/lordpoulettarms](https://www.facebook.com/lordpoulettarms)

INSTAGRAM
[@lordpoulettarms](https://www.instagram.com/lordpoulettarms)

Please note you will see a 12.5% discretionary service charge on your bill.



Digestif		Port		Somerset Cider Brandy	
Ice Cider 75ml	£7.00	LBV Port	£7.00	5 Year Old	£4.50
Pomona 50ml	£4.50	Douro, Portugal		10 Year Old	£5.50
Burrow Hill, Somerset		10-Year-Old Tawny Port	£4.50	Alchemy 15 Year Old	£6.50
		Douro, Portugal		20 Year Old	£10.00
				Shipwreck	£5.50
				Burrow Hill, Somerset	

Puddings

Citrus curd tart, Italian meringue, lemon sorbet v	£9.50
Chocolate fondant, macerated strawberries, cherry sorbet v	£9.50
Choux bun, homemade strawberry jam, peanut brittle, peanut ice cream v	£9.50
Poached Rhubarb, set custard, cinnamon dusted churro v	£9.50

West Country Cheese

Twanger cheddar- pasteurised, full bodied and tangy	2 for £9
Baron bigod brie – crumbly and silky with a nutty rind	
<i>All served with Lord Poulett house digestives, cracker bread, spiced apple chutney</i>	

Affogato

Classic – vanilla ice cream with a shot of espresso v	£6.50
Lord Poulett – salted caramel ice cream, shot of espresso, Frangelico v	£8.50

Treats

Scoop of ice cream or sorbet v	£2.50
Digestives v	£2.00

Tea & Coffee

Prince & Sons loose leaf tea – English Breakfast, Earl Grey, Peppermint, Green, Lemongrass, Chamomile
 Mozzo Coffee – Espresso, Flat white, Americano, Cappuccino, Latte, Macchiato

HOUSE KEEPING

LPA Guest WIFI: Poulett1680

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