

Draught

Butcombe Original Ale	4.0%
Lord Poulett Ale	4.2%
Gritchie Session Lore IPA	4.3%
Carlsberg	3.8%
Estrella	4.6%
Guinness	4.1%
Thatcher's Gold	4.8%
Cornish Orchards	4.5%
Harry's Scrummage	6.2%

Aperitif

Garden G&T
Pink pepper gin, grapefruit tonic
Bloody Mary
Black Cow vodka, spiced tomato juice, celery bitters, black pepper

Softs

Luscombe
Elderflower bubbly, Sicilian lemonade, Hot Ginger beer, Raspberry crush, Rhubarb crush

Starters

Lentil, apple and cider soup, homemade bread V	£6.50
Salt cod brandade fritters, nasturtium mayonnaise	£7.00
Venison and apple sausage roll, Lord Poulett Ale chutney and red cabbage salad	£7.00
Heritage beets and Yarlinton blue cheese salad, apple and radish	£7.00

Roasts

Rare Roast Beef	£17.00
Barrett Bro's topside of beef, horseradish sauce	
Roast Chicken	£17.00
Butter roasted corn fed chicken, garlic, lemon	
Somerset Pork	£17.00
Local slow roast pork shoulder, cider, apple sauce, crackling	
Bit Of Everything	£18.00
A selection of the three meats	
Veggie Roast	£16.00
Spiced potato and hispi cabbage croquettes	
<i>All roasts are served with seasonal vegetables, roast potatoes, gravy & cauliflower cheese</i>	

Pub

Cider battered fish and chips, crushed peas, tartare sauce	£15.00
Lyme bay fish curry, rice, popadom, sambals	£17.50
Fried Korean chicken burger, kimchi mayonnaise, Gochujang chilli, chips and pickles	£15.50
Sweet potato hassleback, hummus, cavolo nero, sesame V	£14.50

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

WEBSITE

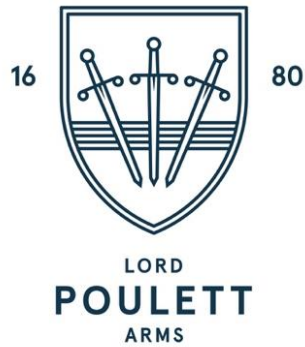
www.beckford.group

FACEBOOK

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INSTAGRAM

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Pudding Wine

Château Suduiraut, Castelnau de Suduiraut, Sauternes. **Bordeaux, France.**

Port

LBV Port, Barros. **Douro, Portugal.**

10-Year-Old Tawny Port, Barros. **Douro, Portugal.**

Liqueurs

Morello Cherry / Blackcurrant / Pomona, Somerset Cider Brandy Co. **Kingsbury Episcopi.**

Cotswold Cream Liqueur. **Cotswolds.**

Puddings

Classic bread and butter pudding, salted caramel ice cream	£7.00
Chocolate brownie sundae, berry compote	£7.00
Blackberry and apple fool, shortbread biscuit	£7.00
Affogato	£6.50
Lord poulett affogato with Cotswold Cream	£8.00

Cheese

£12.00

Twanger Cheddar – Longman dairy, Somerset cheddar with a pleasant “twang” V

Michael’s Mount – Delicate goats cheese becoming full-bodied with age V

Bruton Brie – Soft and creamy, golden organic Guernsey cows milk V

Yarlington Blue – Local blue cheese from Longman dairy, mild and creamy blue cheese V

Tea & Coffee

Prince & Sons loose leaf tea – English Breakfast, Earl Grey, Peppermint, Green, Lemongrass, Chamomile and rose

Mozzo Coffee – Espresso, Flat white, Americano, Cappuccino, Latte, Macchiato

We are looking for great staff to join our team. Email lauren@lordpoulettarms.com to find out more.

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