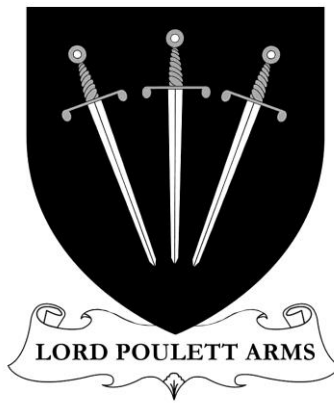


Draught Beers

Butcombe, Gold 4.4%
Lord Poulett Ale 4.2%
Timothy Taylor Landlord 4.3%
Guinness 4.1%

Lager & Cider

Butcombe Underfall 4.1%
Carlsberg 3.8%
Kronenbourg 1664 5.0%
Taunton Original 4.0%
Old Rosie 6.8%
Thatchers Gold 4.8%



Lord Poulett Bloody Mary

Turner & Hardy tomato juice,
BBS vodka, tabasco, sherry, L&P,
horseradish, lemon juice, celery salt,
smoked pepper

House Drinks

Cream soda
Jumble berry soda
Ginger beer

Nibbles

Hummus & homemade crisps £3.50
Smoked salmon on dill bread £3.00 per person

Starters

Pea & mint soup, basil pesto, homemade bread £6.50
New Cross Farm asparagus, prosciutto ham, tomato & Hinton leaves £7.50
Pan seared sea bream, curried lentils & endive salad £7.00
Lord Poulett pub platter £7.50/£14.00
Somerset salad, Yarlington blue cheese, apple & radish £7.00

Roasts

Rare roast Somerset beef & horseradish sauce £16.00
Slow roast pork belly & apple sauce £15.00
Roast spring chicken & cranberry jelly £14.00

Served with roast potatoes, glazed carrots, greens, roasted beetroot, cauliflower cheese & Yorkshire pudding

We source our beef from Barretts Bros in Crewkerne, our pork from Rusty Pig in Sherbourne and our chicken from Hinton St George

Mains

Chicken & mango salad, curry mayonnaise, poppadum, almonds & little gem £14.00
Cider battered fish & chips, crushed peas & tartar sauce £14.25
Blue cheese burger, streaky bacon, chips & pickles £15.00
Stilton bread & butter pudding, spinach, red onion £13.25
Pan roasted hake, parsley mashed potato, kale & caper butter £18.50

Sides

Chips Chilli fried greens Somerset farm salad £3.50

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

www.lordpoulettarms.com Facebook: @lordpoulettarms Instagram: @lordpoulettarms

Puddings

| | |
|--|-------|
| Caramalised pineapple & mango sundae | £6.00 |
| Double chocolate brownie, Cheddar strawberries, strawberry milkshake ice cream | £6.50 |
| Cookie cheesecake cream, salted caramel ice cream | £6.50 |
| Affogato | £5.50 |
| Salted caramel & Beckford rum Affogato | £6.50 |

The Lord Poulett Cheese Platter £12.00

| | |
|---|--|
| Rachel's Reserve – White Lake Farm, Pylle (U.P, V) | <i>Goats milk, 'Rachel' is sweet, curvy & slightly nutty</i> |
| Bruton Brie – White Lake Farm, Pylle (U.P, V) | <i>Mild & creamy brie from Guernsey cow milk</i> |
| Yarlington Blue – Longman's Dairy (P.V.) – | <i>A red creamy buttery blue cheese</i> |
| Twanger cheddar – Green's (P, V) | <i>A local, strong cheddar with a fruity "twang"</i> |
| <i>All our cheeses served with biscuits, homemade fruit chutney & apple</i> | |

Treats

| | |
|-----------------------------|-------|
| Raspberry & mint cream soda | £4.50 |
| Chocolate brownie pieces | £1.75 |
| Homemade shortbread | £1.75 |

PRINCE & SONS
— TEA Co —



| | | | |
|---------------------------|-------|------------|-------|
| English Breakfast | £2.50 | Americano | £2.50 |
| Earl Grey | £2.50 | Cappuccino | £3.00 |
| Lemongrass, Lime & Ginger | £3.00 | Latte | £3.00 |
| Fresh Mint | £3.00 | Espresso | £2.50 |
| Chinese Green Tea | £3.00 | Macchiato | £2.75 |

A discretionary 10% service charge is added to all bills. 100% of which goes to our staff

Events & Information

Our weekly **steak night** begins on Tuesday June 11th

Room 6 our family room, which can sleep 4 and is dog friendly, has just been completed

Ask any of us to show you around

New sand pit for the children & Floyd to enjoy

The **par terre** has been trimmed back and is perfect to watch the **Boules**

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

www.lordpoulettarms.com Facebook: @lordpoulettarms Instagram: @lordpoulettarms