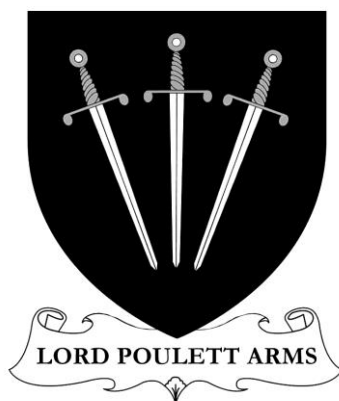


## Bitters & Stout

Butcombe Original 4.0%  
Butcombe Blonde 4.5%  
Butcombe Rare Breed 3.8%  
Otter Ale 4.5%  
Guinness 4.1%



## Lager & Cider

Amstel 4.1%  
Poretti 4.8%  
Ashton Press 4.8%  
Thatchers Dry 4.8%

### Starters

Roasted butternut squash soup with curry butter	£6.50
Lord Poulett pub platter	£7.50 / £14.00 to share
Home cured pigeon bacon with pear & Blue Vinny risotto and endive salad	£8.00
Winter salad of roasted heritage carrots, walnut pesto, cumin oil and Somerset feta	£7.50
Cured salmon with fennel pollen butter, kohlrabi and caviar crème fraiche	£8.50
Lord Poulett scotch egg with Lord Poulett chutney and salad	£6.50

### Pub

Cider battered fish and chips, crushed peas and tartar sauce	£14.00
“Rubens Burger”, Peppered burger, Emmental cheese and Sauerkraut, chips and pickles	£14.00
Slow cooked pork belly with red cabbage salad, pine nuts, pink grapefruit and salad leaves	£14.50

### Mains

Chargrilled monkfish with cinnamon roasted squash, sweetcorn and spiced apple	£17.00
Roasted Norfolk quail with Waldorf stuffing and celeriac puree	£18.00
Pickled lentils with roasted pumpkin, crispy kale, goats cheddar and pumpkin seed gremolata	£15.00
Pan roasted breast of guinea fowl with sage and onion puree, spaetzle and crispy onion rings	£17.50
Grilled Somerset Rib-eye steak, grilled tomato, cepe ketchup, chips and salad	£19.50

### Sides

Chips	Seasonal vegetables	Somerset farm salad	£3.50
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### Puddings

Affogato with homemade biscuit	£4.50
Lime & rum jelly, caramelized pineapple and coconut mousse	£6.50
Warm skillet chocolate chip cookie with vanilla ice cream (cooked to order)	£7.00
Toffee Apple Crème Brûlée with Pomona ice cream	£6.75
Ginger Parkin, poached pear and pear sorbet	£6.50
Homemade ice cream and sorbet selection	£6.75

### Small message:

***“We have recently taken over the pub. Please bear with us whilst we continue to make lots of small changes to enhance your visit. We believe these improvements will lead to The Lord Poulett becoming one of the great Somerset pubs. We would love to hear your comments (good and bad!) so that we take into account as many views as possible. Charlie ([charlie@lordpoulettarms.com](mailto:charlie@lordpoulettarms.com))”***

*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

## Cheese

Served with biscuits, home made fruit chutney and apple £6.50 three / £8.50 four

The Lord Poulett Cheese Platter

All our cheeses, spiced fruit jelly, biscuits, radish and a shot of Somerset Pomona £12.00

Bath Soft – Park Farm (P)- *Famous local soft cheese. Flavours of mushroom and Lemon.*

Goddess – Alex James (P.V) – *Guernsey milk soft cheese washed in Burrow Hill brandy*

Pave Cobble – White Lake Farm, Pylle (U.P, V) – *Soft ewes cheese pyramid, Fresh citrus flavour*

Yarlington Blue – Longman’s Dairy (P.V.) – *A red creamy buttery blue cheese*

Twanger cheddar – Green’s (P, V) -*A local, strong cheddar with a fruity “twang”*

## Pudding wine & port

	glass	bottle
Elysium’ Black Muscat	£6.50	£28.00 Sauternes
	£7.50	£34.00
Barros LBV	£4.00	£40.00
Barros, Colheita 1996	£6.50	£75.00
Traditional English meads (various flavours available)	£3.50	£30.00
Pomona, a blend of Somerset cider brandy & apple juice	£3.30	£20.00

*Elsa, Charlie’s dog, may come and say hello, she is on a strict diet for her Christmas party, so please do not tempt her with a treat...*

## Upcoming Events at the Lord Poulett Arms

### Bangers & Mash Night 5<sup>TH</sup> November

£16pp

Includes 3 different types of Sausages from the Sausage Shed, mash, greens, onion rings & gravy, dessert & pint of local cider.

### New Year’s Eve

£55pp

3 course dinner and disco. Dress: Elegant

Call us on 01460 73149, or email [alex@lordpoulettarms.com](mailto:alex@lordpoulettarms.com) to book

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