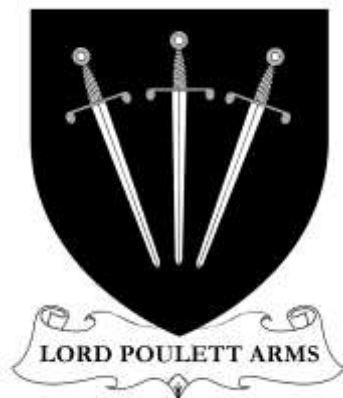


Bitters & Stout

Butcombe Original 4.0%
Butcombe Blonde 4.5%
Butcombe Rare Breed 3.8%
Gold 4.7%
Guinness 4.1%



Lager & Cider

Tarka 4.0%
Poretti 4.8%
Ashton Press 4.8%
Thatchers Dry 4.8%

Starters

| | |
|--|-----------------------|
| Sweet potato and coconut soup with homemade bread | £6.50 |
| Lord Poulett pub platter | £7.50/£14.00 to share |
| Cajun pork belly fritters with charred pineapple salsa | £8.00 |
| Twice baked stilton soufflé, cider cream & Waldorf salad | £7.00 |
| Smoked trout, apple & horseradish cream | £7.50 |
| Somerset scotch egg, Lord Poulett chutney & salad | £6.50 |

Pub

| | |
|---|--------|
| Grilled burger with Somerset brie, streaky bacon, chips and pickles | £15.00 |
| Cider battered fish and chips, crushed peas and tartar sauce | £14.00 |
| Coq au vin with crusty bread | £12.00 |
| Pie of the day | £15.00 |

Mains

| | |
|--|--------|
| Pan roasted cod with spinach forestiere | £18.00 |
| Roasted Exmoor venison loin, hunters pie & local cabbage | £24.00 |
| Confit duck leg, crushed potato, braised endive & port jus | £15.50 |
| Red lentil dhal, roast cauliflower, poppadum, chutney & coriander | £12.50 |
| Grilled Somerset rump steak with chips, salad, grilled tomato and peppercorn sauce | £19.50 |
| Celeriac miso fondant, chickpea tofu, sautee mushrooms & vegetable crisps | £14.00 |
| Roast partridge, pear butter, glazed salsify & marinated red cabbage | £18.00 |

Sides

| | | | |
|-------|---------------------|---------------------|-------|
| Chips | Seasonal vegetables | Somerset farm salad | £3.50 |
|-------|---------------------|---------------------|-------|

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

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