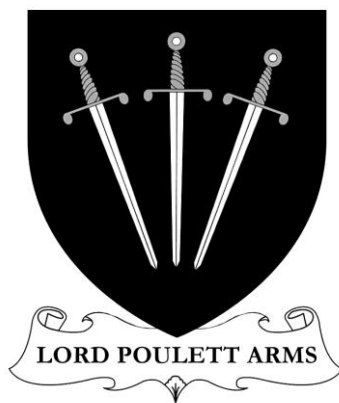


Bitters & Stout
Lord Poulett Ale 4.2%
 Butcombe Original 4.0%
 Guinness 4.1%
 Timothy Taylors, Landlord 4.3%



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

Starters

Pea & mint soup, basil pesto, homemade bread	£6.50
Rusty pig potted pork, pickles, crudities & toast	£8.00
Loch Duart salmon, lemon crème fraiche, pickled cucumber & butter dipped radish	£7.50
Korean spiced scotch egg, kimchi salad	£6.50
Panzanella salad, Isle of Wight tomatoes, roast peppers & rapeseed croutons	£7.00

Pub

Lord Poulett pub platter	£7.50/£14.00 to share
Cider battered haddock & chips, crushed peas & tartar sauce	£14.25
Lord Poulett burger, Yarlington blue cheese, streaky bacon, chips & pickles	£15.00
Sausage shed hot dog, mustard ketchup, onion rings & chips	£11.50

Salads & Sandwiches

Chicken & mango salad, curry mayonnaise, poppadum, almonds & little gem	£14.00
Lord Poulett herb garden salad, pine nuts, radishes & Burrow Hill cider vinegar dressing	£11.00
Salt beef bap, pickles, mustard mayo, sauerkraut & chips	£10.00
Twanger cheddar sandwich, plum tomatoes, homemade crisps & salad	£9.00

Mains

Roasted Cornish hake, Provençale vegetables, gnocchi Parisienne & lobster cream	£19.00
Pan roasted pork fillet, salt baked celeriac, mustard gratin & black garlic ketchup	£18.50
Pan seared sea bream, hummus, roast Romanesco, tomato & olive dressing	£19.00
Grilled Somerset rump steak with chips, salad, grilled tomato & chimichurri	£20.00
Cornish new potato, brown onion & Mary Wyfe gratin, celeriac slaw, Hinton leaf salad	£14.00
Baba ganoush, grilled flat bread, tabbouleh & fire roasted peppers	£13.00
Butter roasted spring chicken, peas, Ivan's chorizo & Jersey royal potatoes	£16.50

Sides

Chips	Chilli fried greens	Somerset farm salad	£3.50
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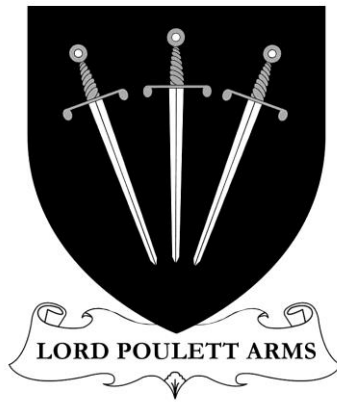
A discretionary 10% service charge is added to all bills. 100% of which goes to our staff.

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

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Pudding wine & Port

Somerset Pomona
Elysium' Black Muscat
Sauternes
Barros LBV
Barros, Colheita 1996



Meads

Viking Blood
English Mead
Highland Mead
French Connection
Ginger Mead

Puddings

Affogato with homemade biscuit	£6.00
Salt caramel & Beckford rum affogato	£6.50
Double chocolate brownie, passion fruit sorbet	£7.00
Warm skillet chocolate cookie, vanilla ice cream	£7.00
Vanilla cheesecake cream, Cheddar strawberries, shortbread, strawberry sorbet	£6.75
Homemade ice cream & sorbet selection	£6.75
Hinton blackcurrant bavarois, cinnamon granola, cassis sorbet	£6.50
Rosemary & orange crème brûlée, candied orange & vanilla ice cream	£7.50

The Lord Poulett Cheese Platter

£12.00

All our cheeses served with biscuits, homemade fruit chutney & apple

Rachel's Reserve – White Lake Farm, Pylle (U.P, V)

Goats milk, 'Rachel' is sweet, curvy & slightly nutty

Bruton Brie – White Lake Farm, Pylle (U.P, V)

Mild & creamy brie from Guernsey cow milk

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"

Events & Information

The Lord Poulett **weekly steak night** will begin on Tuesday 11th June

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.

Our **Terrace** which can seat up to 32 people will capture the sun all day

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

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