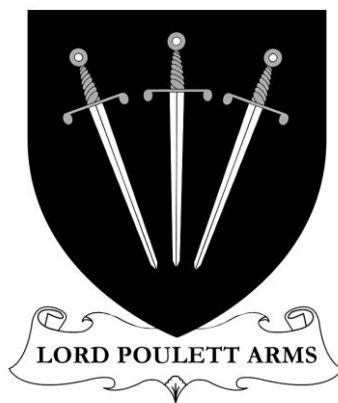


Bitters & Stout

Lord Poulett Ale 4.2%
Butcombe Original 4.0%
Winter Wonder 4.1%
Guinness 4.1%

Winter Tipple

Homemade ginger beer
Spiced apple cordial
Ginger & blood orange Aperol spritz



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

Cream of celeriac soup & homemade bread	£6.50
Chicken liver parfait, port jelly & toast	£8.00
Lord Poulett fish platter <i>Cured salmon, smoked Chalk Stream trout & fritto misto</i>	£7.50
Greek salad, orzo pasta, Somerset feta, cucumber & tomato compote	£7.50
Black pudding scotch egg, homemade brown sauce	£7.00
Treacle cured salmon, pink grapefruit, crème fraiche & chervil	£8.50

Pub

Cider battered haddock & chips, crushed peas & tartar sauce	£14.50
Lord Poulett burger, swiss cheese, house ale onions & burger sauce	£15.00
Pie of the day	£15.50
Coq au vin	£14.50
Twanger rarebit, mixed leaf salad, homemade crisps & chutney	£9.00
Pulled Korean chicken bap, kimchi slaw, pepper mayonnaise, chips & salad	£11.00

Mains

Grilled Somerset rump steak with chips, salad & garlic butter	£21.00
Mac & cheese with truffle mushrooms & Hinton salad	£14.50
Cornish hake with a parsley crust, gratin potato, sauerkraut & parsley root	£18.00
Slow cooked pork belly, Boston baked beans & sage butter crumbs	£17.00
Roast Squab pigeon, hoisin glaze, sweet potato croquette, cavallo nero & sesame	£23.00
Cauliflower steak, south Indian sambar Dhal, mango chutney & relish	£14.00

Sides

Chips	Chilli fried greens	Somerset farm salad	£3.50
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2020 3 for £20.00

*Celebrate the New Year with our new lunch offer
3 courses for £20.00 from our set lunch menu
Available Monday – Friday lunches*

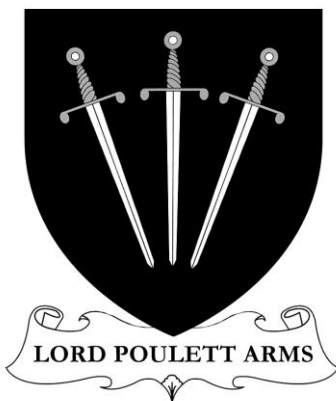
A discretionary 10% service charge is added to all bills. 100% of this goes to our staff.

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



Iced Doggy Treat

From Elsa's friends at
Baboo Gelato,
Doggy Doggy Yum Yum
100% organic, coconut
yoghurt based doggy
friendly gelato
£3.50

Puddings

Affogato with homemade biscuit	£6.00
Salt caramel & Beckford rum affogato	£6.50
Vanilla crème brûlée & homemade shortbread	£7.00
Warm skillet chocolate cookie, vanilla ice cream	£7.00
Homemade ice cream & sorbet selection	£6.75
Double cream rice pudding & blood orange salad	£6.50
Treacle sponge pudding with vanilla ice cream	£6.75

The Lord Poulett Cheese Platter

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

£12.00

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"

Curry Night at the Lord Poulett Arms

Every Wednesday evening

£12.50 per person – A choice of 1 curry, rice, poppadum & a drink of your choice*

Curries

Chicken Tikka – Aromatic tomato & coconut sauce with tender marinated chicken breast

Beef Madras – Fiery & fragrant with a South Indian spice blend, slow braised beef, crème fraiche

Goan Fish Curry – Market fresh white fish gently poached in flavours inspired by the Goa region

Dhal – South Indian sambar dhal, with a spiced cauliflower steak

A choice of three curries will be available each week

Sides

Onion Bhajis (£3.50 extra)

Poppadum's & sambals

Naan bread brushed with a seasoned butter (£3.50 extra)

Yellow pilau rice

**Includes a 175ml glass of house wine, pint of draught beer or a soft drink*

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

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