

### ***Draught Beers***

#### **Lord Poulett Ale 4.2%**

Guinness 4.1%

Butcombe Original 4.0%

Chrismoose 4.1%

### ***Lager & Cider***

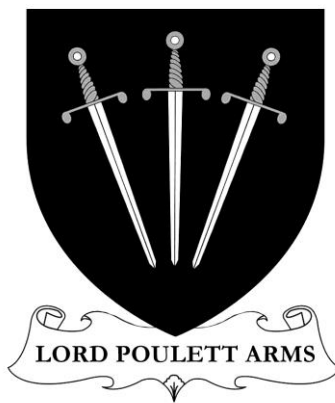
Underfall 4.1%

Carlsberg 3.8%

Kronenbourg 1664 5.0%

**Taunton Original 4.0%**

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  
Spiced apple cream soda

## **Sunday Sample Menu**

**January**

**2 Courses £22.00**

**3 Courses £25.00**

### **Starters**

Cream of squash soup & homemade bread	£6.50
Salmon rillettes, radish & apple	£7.50
Goats cheese salad, pine nuts & beetroots	£6.50
Ham hock terrine, piccalilli & toast	£7.50
Whipped white lake goats curd, apple & watercress	£7.50

### **Roasts**

<b>Rare roast Somerset beef &amp; horseradish sauce</b>	<b>£16.00</b>
<b>Pulled pork shoulder &amp; apple sauce</b>	<b>£16.00</b>
<b>Slow cooked duck leg</b>	<b>£16.00</b>
<b>Lord Poulett roast</b>	<b>£17.00</b>

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

### **Mains**

Pan roasted hake, puy lentils, chorizo & butternut squash	£15.00
Cauliflower steak, south Indian sambar dhal, mango chutney & relish	£15.00
Cider battered fish & chips, crushed peas & tartar sauce	£14.50
Grilled beef burger, Somerset brie, bacon, pickle, chips	£15.00

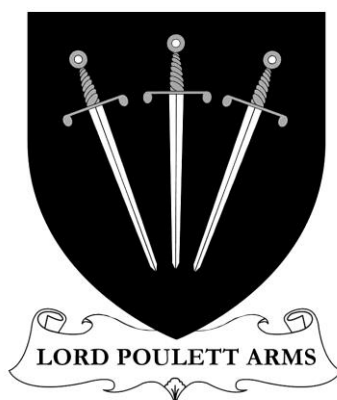
### **Sides**

Chips	Somerset farm salad	£3.50
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*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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### Puddings

Mascarpone cheesecake cream, almond streusel, chocolate ice cream & clementine salad	£6.50
Panna cotta, shortbread & vanilla ice cream	£7.00
Spiced pumpkin sticky toffee pudding, caramel sauce, caramel ice cream	£6.50
Affogato	£6.00
Salt caramel & Beckford rum Affogato	£6.50

### The Lord Poulett Cheese Platter

£12.00

**Rachel's Reserve** – White Lake Farm, Pyle (U.P, V) *Goats milk, 'Rachel' is sweet, curvy & slightly nutty*

**Bruton Brie** – White Lake Farm, Pyle (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"*

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

*A £6 surcharge will be added if having a cheese board*

### Treats

Chocolate brownie pieces	£1.75
Homemade shortbread pieces	£1.75

Tuesday 7<sup>th</sup> January will be our last Steak Night at the LPA.

Please keep an eye on our social media pages for the announcement of our new weekly event.

We would like to wish you a Happy New Year from us all at The Lord Poulett Arms

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