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: @lrdpoulettarms

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**Bitters & Stout**
- Lord Poulett Ale 4.2%
- Butcombe Original 4.0%
- Butcombe Winter Wonder 4.1%
- Guinness 4.1%

**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%

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*A glass of Champagne to start*

**Starters**
Thai spiced sweet potato soup
Confit duck & goose liver terrine, apple & port jelly
Hot smoked salmon, cured egg yolk, fennel kimchi & coriander
Twice baked Yarlington blue soufflé, cider cream & celery salad

**Mains**
Grilled ribeye steak, horseradish hollandaise, chips & salad
Pot roasted guinea fowl, savoy cabbage, cèpe purée & parmesan croquettes
Pan roasted Atlantic cod, gnocchi, leeks & truffle emulsion
Butter bean hummus, Moroccan spiced cauliflower & harissa dressing

**Pudding**
‘Golden Apple’ & raspberry sorbet
Dark chocolate tart, salt caramel ice cream
Floating Island, mango lassi & pistachio
Cheeseboard

£45pp