

Monday
6th July 2020



LORD
POULETT
ARMS

“Euouae”

*a type of cadence in classical music and
the longest word in the English language
containing only vowels.*

Draught

Keystone, Phoenix	4.2%
Butcombe, Original	4.0%
Cocksure, Pale Ale	4.2%
Gun Brewery, Gun Lager (GF)	4%
Veltins	4.8%
Poretti	4.9%
Guinness	4.1%
Ashton Press	4.8%
Wild Beer Bible	4.2%

Bottles

Donhead cider	6.5%
Wild Beer Co. Fresh IPA	5%
Samuel Smith (organic)	5%
Peroni	5.1%
Freedom, Four	4%
Lucky Saint (non-alcoholic)	0.5%

Homemade

Ginger Beer
<i>Ginger syrup, lime juice, demerara sugar, soda water</i>
Rhubarb Bellini
<i>Homemade rhubarb purée and prosecco</i>

Starters

Pea and garden mint soup	£6.50
Roasted heritage carrot salad, Somerset Feta, Ra el Hanout dressing	£7
LPA fish platter	£8
Potted ham hock, toast and pickles	£7.50
Beetroot marinated salmon, cured fennel and grapefruit	£8
Charcuterie, roasted peach and watercress	£8

Pub

Cider battered fish and chips, crushed peas and tartare sauce	£14.75
Lord Poulett burger, burger sauce, cheese, chips and pickles	£14
Somerset rarebit with hilton leaf salad	£6.50 / £12
BLT, grilled smoked streaky bacon, vine tomatoes and crisp lettuce and chips	£12.50
river Exe Mussels in cider with home made bread	£7/£14

Mains

Barret bros rump steak, bloody mary butter and chips	£20
Confit creedy carver duck leg, carrot and anise puree, roasted vegetable and kung po jus	£18
Grilled corn fed chicken, cornish new potatoes, “petit pois francaise”	£16
Fish of the day	£MP
Roast and pickled cauliflower with split pea dhal	£14
soft polenta, courgette caponata and stuffed summer squash flower	£15

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

WEBSITE

www.lordpoulettarms.com

FACEBOOK

[@lordpoulettarms](https://www.facebook.com/lordpoulettarms)

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Puddings

Lemon posset, raspberries and salty butter shortbread	£6.50
Warm Opleys caramel chocolate skillet cookie, vanilla ice cream	£7
"SMORES" chocolate brownie, praline ice cream	£7
Mascapone cheesecake cream, local strawberries and pistachios	£7
Pavlova with lemon curd, mango and passion fruit	£6.50
Affogato	£5

Cheese

£10 for 3

South west cheese platter, apple, chutney and biscuits

Prince & Sons Tea & Co

English Breakfast	£2.50
Earl Grey	£2.50
Lemongrass, Lime & Ginger	£3.00
Jasmine Pearls	£3.00
Fresh Mint	£3.00
Chinese Green Tea	£3.00

NBS Coffee

Americano	£3.00
Cappuccino	£3.00
Latte	£3.00
Espresso	£2.50
Macchiato	£2.75
Flat White	£2.75
Cafetière to share	£6.00/£10.00
Ground coffee sachet 250g	£5.00

OUR SUPPLIER OF THE MONTH

Crafty Wolf

We have teamed up with Crafty Wolf to bring you Beckford's Rum & Caramel

Back in Regency Britain rum and toffee were two of the nation's favourite treats, enjoyed by all classes. This long-forgotten recipe combines these two delicious flavours, which both originate from the same plant, into a taste sensation! We think it goes marvellously as a sweet tippie over our affogato!

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