



Hinton St George
*An ancient village dating
back to the 1400s & the first
gaslit village in England*

Draught

Butcombe Original	4.0%
Lord Poulett Ale	4.2%
Tapstone Pale Ale	4.4%
Guinness	4.1%
Beckford Craft Lager	4.1%
Poretti	4.8%
Ashton Press	4.8%
Perry's Barn Owl Cider	5.5%

Wine of the Week

Garnacha
Vibrant aromas of ripe forest fruits,
blackberry and black cherry are enveloped
by hints of spice and vanilla. Smooth and
juicy on the palate with soft tannins and a
long fruity finish.
8.25 175ml / £32 bottle

Bottled & Low Alcohol

Harrys Dabinett Cider	4.5%
Burrow Hill Pear Cider	5.4%
Goram Zero IPA	0.5%
Thatchers Zero	0.0%
Lucky Saint Pilsner	0.5%

Snacks

Frickles	£7.00	Gunpowder Chicken	£8.50	Fish Goujons	£7.50
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Starters

Roasted red pepper & tomato soup, cheese toastie v	£9.00
Homemade pappardelle, pork ragu, olives, parmesan	£10.00
Fowey mussels, beer, lime & chilli sauce, homemade bread	£10.00
Burrata, roasted squash, pickled blackberries, hazelnut dressing v	£10.00

Pub

Beckford cheeseburger, dry aged smashed patties, maple bacon, burger sauce, thyme chips	£18.00
Cider battered fish & chips, tartar sauce, crushed peas, chip shop curry sauce	£18.50
Lord Poulett fisherman's board, prawn roll, smoked salmon, fermented chilli fishcakes	£19.50
Grilled chicken caesar salad, soft boiled egg, crispy chicken skin	£14.50

Mains

Pan roasted cod, shellfish and ginger sauce, carrot puree	£28.00
Cauliflower steak, cauliflower puree, fried sage & sultanas v/vg	£16.50
Hoisin pork belly, pork loin, cucumber salad	£28.00
Barret Bros rump steak, horseradish butter, runner beans, chips	£28.00

Sides

Thyme chips / Hinton leaves / Chilli greens	£5.00
Garlic and herb chips	£6.00
Homemade bread	£2.50

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

WEBSITE
www.beckford.group

FACEBOOK
[/lordpoulettarms](https://lordpoulettarms)

INSTAGRAM
[@lordpoulettarms](https://lordpoulettarms)

Please note you will see a 12.5% discretionary service charge on your bill.



Digestif		Port		Somerset Cider Brandy	
Pomona 50ml	£7.00	LBV Port	£6.50	5 Year Old	£4.50
Kingston Black 50ml	£5.00	Douro, Portugal		10 Year Old	£5.50
Quince Liqueur 50ml	£5.50	10-Year-Old Tawny Port	£8.00	Alchemy 15 Year Old	£6.50
Ice Cider 75ml	£7.00	Douro, Portugal		20 Year Old	£10.00
				Shipwreck	£5.50
				Burrow Hill, Somerset	

Puddings

Baked yoghurt, poached red apple, vanilla ice cream v	£9.50
Skillet cookie, salted caramel ice cream v	£9.50
Choux bun, coffee ice cream, caramelised white chocolate v	£9.50
Chocolate fondant, honeycomb ice cream v	£9.50
Deep fried rice pudding, blackberry compote, fresh apricot v	£9.50

West Country Cheese

Cornish Gouda - Rich complex flavour

Maida Vale Soft - Semi-soft wash-rind

Yarlington Blue - Mild and creamy

3 for £12.50

All served with Lord Poulett house digestives, cracker bread, fennel & orange chutney, pickled celery

Recommended pairing - Burrow Hill Ice Cider or Burrow Hill Quince liqueur

Affogato

Classic - Vanilla ice cream, shot of espresso v	£6.50
Lord Poulett - Salted caramel ice cream, shot of espresso, Frangelico v	£8.50

Treats

Shortbread pieces v	£3.00
Digestives v	£3.00
Ice cream / sorbet	£3.00

Tea & Coffee

Prince & Sons loose leaf tea – English Breakfast, Earl Grey, Peppermint, Green, Lemongrass, Chamomile

Mozzo Coffee – Espresso, Flat white, Americano, Cappuccino, Latte, Macchiato

HOUSEKEEPING

LPA Guest WiFi: Poulett1680

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