

*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,<br/>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 Polulett 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](http://www.lordpoulettarms.com)

#### FACEBOOK

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

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## Puddings

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|   |       |
|---|-------|
| 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

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£10 for 3

South west cheese platter, apple, chutney and biscuits

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### *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 |

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### *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        |

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#### 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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