



## 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%
Harry's Corker Cider	4.5%

### Wine Special

#### Corbières Rouge

2019  
Syrah / Grenache

A light and velvety wine with generous aromas of wild cherries, raspberries and blackberries.

175ml - £8.25    Bottle - £32

### Bottled & Low Alcohol

Dinnington Cider 750 ml	4.5%
Harrys Dabinett Cider	4.5%
Perry Cider	5.2%
Peroni GF	5.0%
Goram Zero IPA	0.5%
Thatchers Zero	0.0%
Lucky Saint Pilsner	0.5%
Guinness Zero	0.0%

### Starters

Lord Poulett bread, Longman's salted butter	£4.50
Torched mackerel, beetroot relish, watercress	£11.00
Caramelised parsnip soup, parsnip bhaji, toasted seeds, olive oil	£9.00
Pork & chorizo fritters, garlic mayo	£7.50
Balsamic onion tarte tatin, vegan feta, hazelnuts	£10.50

### Roast

Barrett Bro's sirloin of beef, horseradish sauce	£25.00
Honey glazed Sausage Shed pork belly, crackling, apple sauce	£23.00
Pan roasted chicken breast, bread sauce	£21.00
Romanesco steak, orange and maple sauce	£19.50

*All served with roasted potatoes, braised red cabbage, greens, carrots, cauliflower cheese, yorkshire pudding, gravy*

### Pub

Ploughman's Wiltshire ham, Twanger cheddar, piccalilli, homemade bread	£14.00
Charred January King cabbage, green sauce, pepper & hazelnut dressing	£18.00
Cider battered haddock & chips, tartar sauce, minted smashed peas	£19.50

### Sides

Chips / Greens / Roasted beetroot / Hinton garden salad / Glazed carrots	£5.00
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*Please let us know if you have any allergies or require information on any ingredients in our dishes.*

WEBSITE  
[www.beckford.group](http://www.beckford.group)

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

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



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

## Puddings

Dark chocolate fondant, chocolate chip cream	£9.00
Coconut rice pudding, mixed berry compote	£9.00
The 'LPA' Skillet cookie, chocolate ice cream	£9.00
Vanilla set cream, Yorkshire forced rhubarb, ginger crumb	£9.00
Treacle tart, orange syrup, clotted cream	£9.00

## West Country Cheese

3 for £12.50

- Dorset Red - Naturally oak smoked
- Bruton Brie - Soft & creamy, Guernsey cows milk
- Twanger - rich and creamy flavour

*All served with Lord Poulett house digestives, cracker bread, grapes, crab apples*

*Recommended pairing - Burrow Hill Ice Cider or Burrow Hill Pomona*

## Affogato

Classic - Vanilla ice cream, espresso, oat brittles	£7.00
Lord Poulett - Salted caramel ice cream, espresso, oat brittles, Frangelico	£9.50

## Treats

Scoop of ice cream or sorbet	£3.00
Digestives	£3.00
Shortbread pieces	£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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