

## Draught

Butcombe Original Ale	4.0%
Lord Poulett Ale	4.2%
Butcombe Goram IPA	5.0%
Carlsberg	3.8%
Estrella	4.6%
Guinness	4.1%
Thatcher's Gold	4.8%
Cornish Orchards	4.5%
Harry's Scrummage	6.2%

## Aperitif

<b>Garden G&amp;T</b>
Pink pepper gin, strawberries, tonic
<b>Bloody Mary</b>
Black Cow vodka, spiced tomato juice, celery bitters, black pepper
<b>Homemade Bellini</b>
Cremant, peach puree

## Softs

<b>Luscombe</b>
Elderflower bubbly, Sicilian lemonade, Hot Ginger beer, Raspberry crush, Rhubarb crush
<b>Karma Cola</b>
Fairtrade and organic, every drink sold helps a village in Sierra Leone

## Starters

Courgette and dill soup, nasturtium pesto, croutes, homemade bread <b>V</b>	£6.50
Confit duck, hoisin, hispi cabbage and peanut slaw	£7.00
Mussel and shellfish fritters, dill pickle mayonnaise	£7.00
Moroccan spiced vegetables, feta, pistachio, watercress <b>V</b>	£7.00

## Roasts

<b>Rare Roast Beef</b>	£17.00
Barrett Bro's topside of beef, horseradish sauce	
<b>Local Lamb</b>	£17.00
Slow roasted leg of lamb, homemade mint sauce	
<b>Somerset Pork</b>	£17.00
Local slow roast pork shoulder, apple sauce	
<b>Bit of everything</b>	£18.00
A selection of the three meats	
<b>Vegan Roast</b>	£16.00
Puy lentil and red bean loaf <b>VG</b>	

*All roasts are served with seasonal vegetables, roast potatoes, gravy & cauliflower cheese*

## Pub

Cider battered fish and chips, crushed peas, tartare sauce	£15.00
Half lobster, chilli and garlic butter, chips, salad	£17.50
Potato and hispi croquette, Bombay sauce, watercress <b>V</b>	£15.00
Fried Korean chicken burger, kimchi mayonnaise, Gochujang chilli, chips and pickles	£15.50

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

### WEBSITE

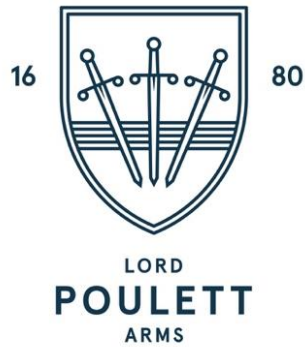
[www.beckford.group](http://www.beckford.group)

### FACEBOOK

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

### INSTAGRAM

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## Pudding Wine

Château Suduiraut, Castelnau de Suduiraut, Sauternes. **Bordeaux, France.**

## Port

LBV Port, Barros. **Douro, Portugal.**

10-Year-Old Tawny Port, Barros. **Douro, Portugal.**

## Liqueurs

Morello Cherry / Blackcurrant / Pomona, Somerset Cider Brandy Co. **Kingsbury Episcopi.**

Cotswold Cream Liqueur. **Cotswolds.**

## Puddings

Lemongrass panna cotta, lemon curd, shortbread streusel	£7.00
Strawberry Eton mess <b>V</b>	£7.00
Garden plum and apple crumble, custard <b>V</b>	£7.00

## Affogato

Affogato - vanilla ice cream, espresso, Conker cold brew liqueur, salted butter shortbread <b>V</b>	£8.00
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## Cheese

£12.00

Twanger Cheddar – Longman dairy, Somerset cheddar with a pleasant “twang” **V**

Mini Baronet – Jersey cows milk, washed rind, rich buttery taste **V**

Cricket St. Thomas Camembert – Local camembert made with Somerset cows milk **V**

Yarlington Blue – Local blue cheese from Longman dairy, mild and creamy blue cheese **V**

## Tea & Coffee

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

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

## OUR SUPPLIER OF THE MONTH

### *Barrett Brothers Butchers*

We source the beef on our menu from the Barrett Brothers which is reared on a farm that’s just down the road from the pub. The Brother’s have been master butchers for hundreds of years and have a shop in Crewkerne. Luckily for us, they supply selective independent restaurants. You’ll often see the butchers propping up the bar here with a pint. Be careful, if you get them talking about farming, they will keep you there for hours. You have been warned.

We are looking for great staff to join our team. Email [Abbie@lordpoulettarms.com](mailto:Abbie@lordpoulettarms.com) to find out more.

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