



Cocktails

Negroni <i>Gin, Campari, vermouth</i>	12
Cherry sour <i>Cherry liqueur, Amaretto, citrus</i>	12

Wine of the Week

Ribera Del Duero 2021
Made from 100% tempranillo grape, with rich bramble, black fruits and a slight tannin finish. 10/175ml

Homemade

Ginger beer <i>Ginger syrup, lime, soda</i>	5
Somerset pimm's <i>with homemade lemonade</i>	8

Bar Snacks

Lord Poulett bread & butter	5
Parsnip fritters, mint yoghurt, seeds	6
Smoked trout pate, soused cucumber, croutes	7.5
Hummus, cracker bread	5
Old English sausage roll, apple puree	7.5

Starters

Ham hock & pigeon terrine, croutons, Bramley apple puree	10.5
Hasselback potatoes, carrot puree, carrot crisps	9.5
Spiced butternut squash soup, walnut oil, bread	8
River Fowey mussels, bacon, cider & apple cream sauce, bread	10/18

Roast

Lyons Hill Farm sirloin of 'Aurox' beef, horseradish sauce	26
Pork belly, apricot & pine nut stuffing, apple sauce	25
Chicken breast, bread sauce	23
Roasted parsnip, vegetarian gravy	19.5

Served with roast potatoes, greens, carrots, roasted pumpkin, cauliflower cheese, yorkshire pudding & gravy

Pub

BBQ leeks, roast onion puree, walnuts, Yarlington blue, pickled fennel	19
Whole Brixham brill (on the bone), carrot puree, cream sauce	26
Cider battered fish and chips, crushed peas, tartar sauce	19.5

Sides

Chips Cornish new potatoes Hinton garden salad Greens Roasted beetroot	5
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Please let us know if you have any allergies or require information on any ingredients in our dishes. Game dishes may contain shot

WEBSITE
www.beckford.group

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

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

Please note you will see a 12.5% discretionary service charge on your bill, all of which goes to staff.



Puddings

The LPA skillet cookie, vanilla ice cream	9.5
Baked Dorset yoghurt, blackberries, hazelnut praline	9
Bramley apple & sultana crumble, vanilla ice cream	9
Clementine & hazelnut cheesecake	9
Sticky toffee pudding, Blackmore Vale mascarpone	

Cheese

3 for 12.5

Yarlington

Cider washed soft cheese, velvety and rich

Isle of Wight blue,

Naturally rinded mild soft blue cheese

Keen's twelve month cheddar

Sweet, nutty & strong

All served with Lord Poulett house digestives, cracker bread, apple, tomato chutney

Recommended pairing - Burrow Hill Ice Cider or Burrow Hill Pomona

'Not quite full'

Digestives	3
Shortbread	3
Ice cream & sorbets	3
Lord Poulett - Caramel ice cream, espresso, Beckford caramel rum, shortbread	9.5

Digestif

Port	6.5 - 8
Cotswolds single malt whiskey	6.2
Burrow Hill ice cider	7
Espresso martini	12

Hinton St George

An ancient village dating back to the 1400s & the first gaslit village in England.

Wifi password: Poulett1680

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