



## Cocktails

Bloody Mary	12
Rhubarb gimlet	12
Strawberry & basil margarita	12
Hugo spritz	12

## Wine of the Week

Jim Barry, Shiraz 2022  
*A youthful and vibrant Shiraz with aromatic blue and black fruits interwoven with hints of black pepper, violet and lifted spice*

175ml - 8.75

## Homemade

Rhubarb cooler	8
<i>Rhubarb, Pentire, elderflower</i>	
Homemade ginger beer	5
<i>Ginger syrup, lime, soda</i>	

## Bar Snacks

Olives	4.8
Homemade bread & Longman's butter	5
Chicken wings, hot sauce	6.5
Pickled onion rings, garlic mayo	6
Sausage roll, Colman's english mustard	6.5

## Starters

Broccoli soup, Yarlington blue, seeds	8
Beef fritter, beetroot remoulade, tomato confit	8.5
Cured Chalk stream trout, lemon cauliflower, horseradish cream	11.5
New Forest asparagus, wild garlic mayo, crispy bacon	14

## Roast

Lyons Hill Farm sirloin of 'Aurox' beef, horseradish sauce	26
Pococks farm roasted chicken breast, bread sauce	23
Foxhill farm leg of lamb, mint sauce	25
Chestnut mushroom wellington, vegetarian gravy	20

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

## Pub

Bromham cauliflower steak, spinach & watercress, green sauce, walnuts	19
Cider battered fish and chips, crushed peas, tartar sauce	19
Ploughman's, Wiltshire ham, Keens cheddar, pickle, bread	16
Roast beetroot salad, pickled rhubarb, toasted hazelnuts	16

## Sides

Chips   Greens   Cornish new potatoes   Hinton salad   Roasted turnips	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](http://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

LPA skillet cookie, salted caramel ice cream	9.5
Lemon meringue tart	9
Trinity burnt cream, shortbread	9
Cheddar Valley strawberries & cream choux, vanilla ice cream, almonds	9

## Cheese

3 for 12.5

Tunworth

*Creamy, with nutty & earthy notes*

Yarlington blue

*A mild and creamy blue cheese.*

Keen's twelve month cheddar

*Sweet, nutty & strong*

*All served with Lord Poulett digestives, cracker bread, apple chutney*

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

## 'Not quite full'

Shortbread	3
Digestives	3
Ice creams - vanilla, chocolate, strawberry, salted caramel	3
Sorbets - apple, pear, cherry	3
Beckford affogato - Salted caramel ice cream, espresso, Beckford caramel rum, shortbread	9.5

## Digestif

Port	7.5 / 9.5
Cotswolds single malt whiskey	6.2
Burrow Hill ice cider	7
Espresso martini	12

### *Hound Notice*

Pepper, Teddy & Scamp are our lovely pub dogs. Please throw them a ball, but not a treat.

### *Hinton St George*

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

Wifi password: Poulett1680

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