



Cocktails

Somerset bramble <i>Gin, prosecco, blackcurrant</i>	12
Negroni <i>Gin, campari, sweet vermouth</i>	12

Wine of the week

Falanghina del Sannio
Fresh aromas of white flowers and stone fruits, with a mineral and lemon zesty finish.

175ml - 10

Homemade

Ginger beer <i>Ginger syrup, lime juice, soda</i>	4.5
Hot ginger <i>Ginger syrup, lemon juice</i>	3.5

Bar Snacks

Lord Poulett bread & butter	5
Crispy Somerset feta & chilli honey	6
Smoked mackerel pate, croutes	7.5
Pigs in blankets, cranberry sauce	7
Pig cheek fritters, walnut ketchup	8

Starters

Parsnip soup, parsnip crisps, olive oil	8
Pigeon breast, pickled beetroot, beetroot puree, hazelnuts	10.5
Garlic mushrooms, toast	9.5
Cured chalk stream trout, Dorset yoghurt, horseradish, chives	10
Fishcakes, tartar sauce	8.5

Pub

6oz beef burger, brie, bacon, cranberry sauce, chips	19.5
Cider battered fish and chips, crushed peas, tartar sauce	19.5
Ploughman's, Wiltshire ham, Keens cheddar, pickle, bread	16

Mains

Salt baked celeriac, celery, whey & brown butter sauce	19
Brixham Cod, charred leeks, curry butter	25
Free range chicken supreme, sprouts & pancetta, mustard sauce	27
Ston Easton lamb rack & shoulder, swede fondant, minted gravy	31
12oz Ribeye steak, peppercorn butter, red wine sauce, chips, salad	39.5

Sides

Greens New potatoes Sprouts & pancetta Roasted celeriac & hazelnut	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
[/lordpoulettarms](https://lordpoulettarms)

INSTAGRAM
[@lordpoulettarms](https://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, salted caramel ice cream	9.5
Dark chocolate orange fondant, vanilla ice cream	9
Mincemeat Bakewell tart, Chantilly cream	9
Mulled poached pear, Blackmore Vale mascarpone, hazelnut brittle	9
Baked yoghurt, cranberry compote, praline	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'

Mini mince pies & Chantilly cream	5
Shortbread	3
Digestives	3
Ice creams - vanilla, chocolate, strawberry, salted caramel	3
Sorbets - strawberry, apple, blackberry	3
Beckford affogato - Caramel ice cream, espresso, Beckford caramel rum, shortbread	9.5

Digestif

Port	6.5/8
Cotswolds single malt whiskey	6.2
Harry's mulled cider	6
Espresso martini	12

Hinton St George

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

Hound Notice

Pepper & Teddy are our lovely pub dogs. Please throw them a ball, but not a treat.
Wifi password: Poulett1680

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