

The PULTENEY ARMS

~ CIRCA 1759 ~

IT'S SUNDAY - SERVING 12-3 THIS WEEK!

We will be serving our Sunday roasts from 12-3 this week as we are having a Roasted Lemon doing Greek Meze in our kitchen from 5!

EVERY WEDNESDAY | 19.30-21.30

Our pub quiz, hosted by Sasha - booking is necessary

Small plates

Hobb's House Organic Sourdough, Mixed Olives, Olive Oil & Balsamic £6.5

Welsh Rarebit on Toasted Organic Sourdough, Leaves £6.5

8 Pieces of Breaded Scampi, Tartare £7.5

Slow Roasted Pork Belly Bites, Apple & Fennel Salad £7.5

Somerset Goats Cheese, Walnuts, Apple, Beetroot, Grapes, Leaves £6.5/£13

Roasts

| Served with Roast Potatoes, Seasonal Veg, Yorkie, Gravy (v) |

Larkhall Butchers Topside, Horseradish £15

Spiced Spinach & Lentil Loaf £14

Poached & Roasted Spring Chicken £16.5

6-Hour Slow Roasted Pork Belly w/ Crackling, Apple Sauce £16.5

Main Courses

HPA Beer Battered Fresh Haddock, Tripple Cooked Chips, Tartare £15

Larkhall Butchers Ham, 2 Free Range Eggs, Chips £12

'The Pulteney' Southern Fried Chicken Burger, Bacon & 'Slaw, Chips £13.5

Vegan Shepherd's Pie - Bubble n Squeak Topping - Seasonal Vegetables £15

Sides

Triple Cooked Chips £5

Mixed Leaves, Parmesan Salad £3.5

Chips & Chefs Gravy £5.5

Seasonal Vegetables £3.50

Double Layered Cheesy Chips £5.5

Desserts £7

Sticky Toffee Pudding, Butterscotch,
Ice Cream

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Traditional Banoffee Pie

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Bramley Apple Crumble, Custard

Pies £15

(all served with chips OR mash, veg & gravy)

Chicken, Leek & Bacon

Steak & Ale

Goats Cheese, Roasted Vegetables

You'll notice a Black Labrador roaming around the pub at times, his name is Hugo, he's a very sweet middle aged chap but he has a tendency to over use his big brown eyes, if you are happy with him around you that's great please - don't feed him though, his stomach isn't built like a normal Labrador 😊

We hand cut, cook & love our chip/mash/roast potatoes from start to finish, we hope you enjoy them as much as we do 😊

Follow us on our social channels: Facebook: @thepulteneyarms | twitter: @thepulteneyarms | Instagram: @thepulteneyarms

If you have any special dietary requirements, please speak to a member of staff before you order your food

All our produce is locally sourced wherever possible.