

EVERY SUNDAY 12-3

We run our Sunday roast menu, featuring cuts of beef, pork + vegetarian option.

EVERY WEDNESDAY | 19.30-21.30

Our pub quiz, hosted by Sasha - booking is necessary

Burgers

(all served with chips & brioche bun)
'The Pulteney' Beef Burger, Bacon &
Cheese, Gherkin £15
Spiced Spinach & Lentil, Beetroot £14

We have a Labrador called Hugo that you will see knocking around the pub & we try to keep him out of the way during food service as he has very alluring brown eyes however he has got a sensitive tummy, so please don't feed him! If you can't resist then mini cheddars are his favourite

Small plates

Baked Ciabatta, Marinated Olives, Olive Oil & Balsamic £6.5

Breaded Scampi, Tartare Sauce £6.5

Cornish Goats Cheese, Walnut, Grapes, Apple & Beetroot Salad £6.5/£13

Haddock Bites, Tartare Sauce £7.5

Breaded Brie, Red Onion Marmalade, Mixed Leaves £5.5

Roasts

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

Larkhall Butchers Topside, Horseradish £15

Spiced Lentil & Spinach Loaf £14

Slow Roasted Pork Belly, Apple Sauce £16.5

Poached and Roasted Chicken Breast £14.5

Main Courses

Trio of Pork & Caramelised Onion Sausages, Creamy Mash & Veg £14.5

Cornish Goats Cheese, Walnut, Grapes, Apple & Beetroot Salad £6.5/£13

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

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

Sides

Triple Cooked Chips £5

Mixed & Dressed Baby Leaves £2.5

Cheesy Chips £5.5

Chips & Chefs Gravy £5.5

Seasonal Vegetables £3.50

Desserts - £6

Dean's Traditional Banoffee Pie

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Nana Sue's Bread & Butter Pudding, Custard

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Sasha's Strawberry, Mint & Vanilla Eton Mess

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Trio of Cheese, Grapes, Apple, Crackers, Pickle £8

We hand peel, cut, cook & love our chips 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.