

# The PULTENEY ARMS

~ CIRCA 1759 ~

## EVERY SUNDAY 12-3

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

## EVERY WEDNESDAY | 19.30-21.30

We host our pub quiz, written and hosted by our Landlady Sasha - booking is advisable

### Pies - £14

Served with mash, savoy cabbage & gravy  
Vegan Shephard's (Mash Topped)  
Goats Cheese & Roasted Veg  
Chicken, Bacon & Leek

### Small plates

Baked Ciabatta, Marinated Olives, Olive Oil & Balsamic Vinegar £4.5  
Soup of The Day, Bread & Butter £5  
Welsh Rarebit on Bertinet Sourdough, Mixed Dressed Leaves £7  
Cornish Goats Cheese, Walnut, Grapes, Apple & Beetroot Salad £6/£11  
Roasted Tomato & Cheddar Quiche £5  
Gnocchi w/ Red Onion, Pepper, Pea, Rocket & Parmesan £6/£12

### Sides

Triple Cooked Chips - £4  
Seasonal Vegetables - £3.5  
Mixed & Dressed Baby Leaves - £2.5  
Triple Cooked & Double Layered  
Cheesy Chips £5

### Main Courses

Bath Best Beer Battered Fresh Haddock, Chips & Tartare £15  
Beef Onglet Steak (Medium Rare), Chips, Jus, Horseradish £18  
Dressed Cornish Fresh Crab Meat, Fennel & Pickled Veg Salad, Sourdough £15  
Larkhall Butchers Ham, 2 Eggs, Triple Cooked Chips £11  
Gnocchi w/ Red Onion, Pepper, Pea, Rocket & Parmesan £6/£12  
'The Pulteney' Beef Burger, Cheese & Bacon, Triple Cooked Chips £15

### Desserts

Pineapple Turnover Cake, Rum & Coconut Cream £6  
Milk Chocolate Tart w/ Spiced Berry Compote £6  
Sticky Toffee Pudding, Butterscotch & Vanilla Ice Cream £6  
Trio of Cheese, Oatcakes, Chutney, Apple & Celery £8

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

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.