

# The PULTENEY ARMS

~ CIRCA 1759 ~

## EVERY SUNDAY 12-3

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

## EVERY THURSDAY | 18.00-21.00

Is our Pie, Mash & a Pint night! If you don't want a pint you can have a 125ml glass of wine or any soft drink for £15

## Burgers

(all served with chips & brioche bun)

'The Pulteney' Beef Burger, Bacon & Cheese, Gherkin £15

Spiced Spinach & Lentil, Beetroot £14

Asain Style Pork & Chicken, Kimchi £15

Falafel & Tzatziki £14

## Small plates

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

Breaded Scampi, Tartare Sauce £7.5

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

Chicken Liver & Whiskey Pate, Apple & Cider Chutney, Toast £6.5

## Main Courses

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

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

Goats Cheese & Roasted Veg Pie, Mash, Greens & Gravy £15

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

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

Chicken, Leek & Bacon Pie, Creamy Mash, Seasonal Greens, Gravy £15

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

Vegan Shepherd's Pie, Bubble & Squeak Topping, Green Beans £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

Apple Crumble, Vanilla Ice Cream

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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 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 it makes him ill, thank you!

We hand peel, cut & cook (3 times!) our chips from start to finish, we think they are best enjoyed with salt & vinegar, but we leave it up to you 😊

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.