



The Helyar Arms

• Newcomer of the Year 2004 - Publican Pub Food Awards • 4* prize - Tourism, Somerset Business of the Year 2004 • Highly Commended, Best British Food 2004 - Publican Pub Food Awards • Young Pub Chef of the Year 2004 - PubChef Awards
 • SW regional winner - Best Food Experience, Shine Awards 2004 & 2008 • Best Newcomer 2005 - Morning Advertiser Awards
 • Winner - Pub Classics, PubChef Awards 2005 • Winner - Desserts, PubChef Awards 2005 • AA Rosette Award for culinary excellence 2003, 2004, 2005, 2006, 2007, 2008, 2009, 2010 • Egon Ronay's Guide 2006 - one star Gastro pub • Good Food Guide 2005, 2006, 2007, 2008, 2009, 2010 • Good Pub Guide 2007, 2008, 2009, 2010 • Best Country Pub of the Year 2006, Somerset Life Food & Drink Awards
 • Taste of the West Silver Award 2006 • Mathieu Eke, Chef Mentor of the Year 2007 - Pub Chef Food Excellence Awards, sea food finalist 2008. Best Bar Dish 2009, Young Pub Chef of the year 2009. We came 21st in the top 100 pubs 2009. Mathieu Eke, Dessert of the year 2010

BREAD

- ✓ A warm, crusty, old bakery loaf, unsalted farmhouse butter, & homemade olive tapenade £2.50
- ✓ A basket of garlic bread (per person) £2
- ✓ A bowl of marinated olives £2.25

STARTERS

- ✓ Soup-of-the-day, made from seasonal ingredients, with white or granary bread £5
- ✓ Sautéed portabello mushrooms on toast with roasted garlic butter £5.50
- Chicken liver parfait with carrot & orange marmalade and homemade bread £5.95
- ✓ Deep fried somerset brie with red pepper lyonnaise, balsamic chocolate & chive oil £6.50
- Salmon gravadlax with horseradish & parsley blini and rocket salad £6.50

PUB CLASSICS

- Home-baked honey-glazed ham, free-range fried egg & chips £8.95
- Home-made lasagne, garlic bread & salad £9.75
- Beer-battered deep-fried cod, marrowfat peas, chips, home-made tartare sauce £10
- Three pork sausages, champ mash, marrowfat peas & onion gravy £10
- Mixed grill (Sausage, lamb chop, gammon, steak & pork loin with tomato, mushroom & triple cooked chips) £13

MAINS & GRILLS

- Roast corn-fed chicken breast with lyonnaise potatoes, cabbage & bacon, and tarragon sauce £12
- Tartlet of baby red mullet with leeks and caviar cream £13.50
- Slow cooked belly of pork with fondant potato, braised shallots & apple puree £14
- 4 bone rack of lamb with dauphinoise potatoes, braised red cabbage & cardamom jus £16.00

SIDES: All @ £2.85

- green salad
- buttered leeks
- fine green beans
- honey-glazed carrots
- chips
- sweet potato mash
- new potatoes
- sauteed garlic potatoes
- mixed veg
- cauliflower cheese
- honey roast parsnips

Monday – Steak night – Two for £20

Wednesday – All pies are £6.95

All prices include VAT. We accept pounds sterling, cheques with a valid supporting card, sterling travellers' cheques. Solo, Electron, Delta, Maestro, Visa and American Express. We are happy to open a tab for you, but may require you to leave your credit/debit card behind the bar if you're just having drinks or eating in the garden. All tabs must be settled before leaving the premises.

STEAKS

Rump steak - 10oz 28-day aged Somerset beef, grilled mushroom & tomato, hand-cut chips	£16.50
Sirloin steak - 8oz 28-day aged Somerset beef, grilled mushroom & tomato, hand-cut chips	£18
<u>Add a sauce</u> - pepper, blue cheese, mushroom sauce or garlic butter	£1.95

If you're feeling hungry, tell us what size sirloin you'd like and we'll butcher & grill it to order

We use a V-bar grill to sear our beef at high temperature for maximum succulence. It is normal for steaks to shrink and toughen the longer they are cooked by this method, so we recommend you order 'medium-rare' for best results.

LIGHTER BITES

	STARTER	MAIN
Chicken and bacon penne finished with spinach & cream	£7	£13
V Tagliatelle with smoked haddock, saffron & prawns	£8	£14
V Penne pasta, slow-roasted cherry tomatoes, olives, basil, tomato compote	£7	£12
Three egg omelette with ham, cheese, tomato, mushroom and chips & salad		£10
Hot beef & blue cheese salad with cherry tomatoes, red onion	£8	£15
(V) Ploughman's board - local cheese, pickles, home-made chutney, mixed breads	£8	£14

SANDWICHES (not available in the evening)

Toasted cheese & ham sandwich (<i>croque monsieur</i>)		£5
Home-baked honey-glazed ham sandwich, your choice of mustard, on white or granary		£5
V Mature farmhouse cheddar sandwich, red onion marmalade, on white or granary		£5
'BLT' - char-grilled bacon, lettuce, tomato & mayonnaise on toasted white or granary		£6
The Helyar triple 'Club' - chicken, bacon, lettuce, tomato, mayo, on toasted white or granary		£7
V Char-grilled vegetables, pesto & melted Capricorn goat's cheese on a half ciabatta loaf		£6
Bacon, Somerset brie & cranberry ciabatta		£6

AWARD WINNING BAR DISH

'Probably the best steak sandwich in the world' with triple cooked chips & red onion marmalade £8

PUDDINGS & CHEESE - all our puddings & Ice creams are made by us

V Ice creams & fruit sorbets, served in a brandy snap basket (3 scoops)		£5
<i>Ice creams: vanilla, chocolate, strawberry jam, rum & raisin or earl grey & mint tea</i>		
<i>Sorbets: lemon, raspberry or mango</i>		
V Apple & blackberry crumble with vanilla bean custard		£5.50
V Baileys iced nougat glaze with warm chocolate sauce & pistachio shortbread		£5.75
V Individual white chocolate tart with rosemary ice cream		£6
V Sticky toffee pudding with butterscotch sauce & clotted cream		£6
A board of three West Country cheeses, biscuits, grapes, pickled walnut, apple, celery		£8

COFFEES, TEAS & HOT CHOCOLATE - served with home-made petits fours

Cafetiere coffee (per person) - medium roast Kenyan or dark roast Continental	£2.75
A pot of tea (per person) - English Breakfast, Earl Grey, camomile, fresh peppermint	£2.50
A glass of hot chocolate topped with cream & petit four (per person)	£2.50
Liqueur coffees - Irish whiskey, brandy, dark rum, Tia Maria, Bailey's, Amaretto	from £4.75

V = vegetarian Please let us know if you have any food allergies or special dietary requirements

Live To Eat Limited T/* The Helyar Arms T: 01935 862332 www.helyar-arms.co.uk