



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

Welcome

We hope you enjoy our traditional village inn, parts of which date back to the 15th century. We like to keep it as rustic and relaxed as possible, and instead of sports television, amusement machines and formula food, we offer an open log fire, traditional skittle alley and real food at honest prices.

Our food

Unlike most pubs that rely on frozen and/or pre-prepared products in their cooking, virtually all our food is made on the premises from first principles, including stocks and sauces, ice cream and chutneys. It is also prepared to order, so if you are in a hurry, please let us know so that we can assist your selection of those items that are quickest to prepare (a well-done 12oz steak can take 40 minutes to cook and rest properly).

Our team

You'll get to meet our front-of-house team, but if you want to know who's cooking your food, have a look at the green notice-board by the bar. We're proud that the majority of our staff are local and have been with us for several years.

Our suppliers

We're passionate about the quality of food, wine and ales we serve, and what we don't grow ourselves, we source locally and in season whenever possible. You'll find a list of our favourite suppliers below, and if you're great at hunting, catching or growing things that are good to eat, we'd be delighted to take them off your hands in exchange for a drink or meal with us.

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|---|--|
| ☆ Beef – Mcadams, Martock | ☆ Lamb – Burt Symmes' Farm, Melplash |
| ☆ Pork – Snell's Farm, Tatworth | ☆ Pheasants – Sherborne Estate |
| ☆ Rabbits – Little Marsham | ☆ Venison – local shoots in Somerset/Dorset/Wilts. |
| ☆ Fish and sea foods – Kingfisher, Paignton | ☆ Cheese & dairy – Longman's, North Cadbury |
| ☆ Vegetables and herbs – Grown ourselves | ☆ Bread – Crabb's Bakery, Halstock |
| ☆ Specialist goods – Fine Food Co., Wincanton | ☆ Fruit & vegetables – A David, Bristol |

Hours of business

We're open from 11 am to 3 pm and 6 pm to 11 pm Monday to Friday, 11.00 am to 11.00 pm on Saturday and 12 noon to 10.30 pm on Sunday. On bank holiday Mondays we are open from 11.00 am to 11.00 pm. Food is served from 12 noon until last orders at 2.30 pm for lunch, and from 6.30 pm until last orders at 9.30 pm for dinner (9.00 pm on Sunday).

Comments?

If you're not happy about anything that we do, please tell us as soon as possible so that we can do our best to put things right. Equally, if you love what we do we like to hear that too, but more importantly, we hope that you will tell all your friends as well. Please feel free to contact me directly with any comments or suggestions. You can write to me at: The Helyar Arms, Moor Lane, East Coker, Yeovil, BA22 9JR.

Thank you for visiting The Helyar Arms. We hope to see you again soon.

Sunday @ The Helyar Arms

Bar open all day from 12 noon until 10.30 pm
Food served from 12 noon until 2.30 pm, and 6.30 to 9.00 pm

Please see our blackboards for the chefs' daily specials

Bread

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

Starters

- V Soup-of-the-day, made from seasonal ingredients, with white or granary bread £5
- V Sautéed portabello mushrooms on toast with roasted garlic butter £5.50
- Chicken liver parfait with carrot & orange marmalade and homemade bread £5.95
- V Deep fried somerset brie with horseradish & parsley blini and rocket salad £5.50

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
- Trio of sausages, champ mash, marrowfat peas & onion gravy £10

Traditional Sunday roasts

- Breast of free-range chicken with roasted potatoes, root vegetables & roast-pan gravy £9.50
- Leg of Somerset lamb with roasted potatoes, root vegetables & roast-pan gravy £9.75
- Free-range pork loin with Coker apple sauce, crackling, roasted root vegetables & gravy £9.75
- Prime sirloin of 28-day dry-aged beef with Yorkshire pudding and all the trimmings £9.95

Lighter bites

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

Sides

- all @ £2.85
- green salad
 - buttered leeks
 - fine green beans
 - honey-glazed carrots
 - chips
 - sweet potato mash
 - new potatoes
 - sautéed garlic potatoes

Sandwiches

- Toasted cheese & ham sandwich (*croque monsieur*) £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

Room for pudding?

Please ask to see a menu of our home-made ice creams, puddings & local farmhouse cheese

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