

THE HELYAR ARMS

Cask Ales - Restaurant - Rooms



Menu

If you have a food allergy, intolerance or sensitivity please speak to a member of staff about ingredients in our dishes before you order

Nibbles, Light bites and Starters

Marinated olives, warm bread and balsamic oil (v)	5.50
Garlic and sun blushed tomato bread (v)	4.50
Baked Camembert with warm bread and garlic & rosemary oil	7.50
Halloumi strips and dip	7.50
Prawn cocktail served with wholemeal bread & butter	6.50
Mackerel escalivada, pan fried fillet with roasted marinated peppers and aubergine served on ciabatta toasts (main course: £10.50)	7.50
Warm bread and flavoured butters	2.50
Portion of chunky chips or skinny fries or sweet potato fries (add cheese for 50p)	3.00
Seasonal soup of the day, served with warm bread	6.00
Deep fried whitebait with tartare sauce	6.00
Deep fried butterfly king prawns or calamari with sweet chilli dip	7.50
Mixed seafood platter with tartare sauce and sweet chilli dip	8.50
Helyar Arms paté served with ciabatta toasts	5.50
Chestnut mushrooms fried in creamy garlic butter on ciabatta toast	6.00
Onion rings (beer battered)	2.50

Paninis served with Chips (lunch only) 8.00

Sandwiches served with salad garnish & crisps (lunch only) 7.00

Classic Burgers

12.50

Goose Slade Farm goose & plum burger

Goose Slade Farm beef burger

Goose Slade Farm lamb burger

Vegan burger (Spicy Thai style chickpea and sweetcorn patty) (v)

All our burgers (including our vegan burger) come with bacon & cheese as standard, lettuce, tomato & garlic mayonnaise in a Brioche bun and are served with Helyar coleslaw, chutney & choice of skinny fries,

Pub Classics

Fish & Chips, served with peas and Helyar tartare sauce	9.50
Scampi & Chips, served with peas and Helyar tartare sauce	9.50
Helyar honey and mustard roasted ham, free range eggs, skinny fries	9.00
Goose Slade Farm trio of sausage and mash, (lamb and rosemary, old English pork & goose and plum) caramelised red onion and a red wine sauce	9.50
Chicken & ham pie with herbed mash and seasonal vegetables	11.50

Mains

Lebanese inspired salad, with bulgar wheat, crispy pitta bites, fresh mint, pomegranate and a molasses dressing (ve) Add Serrano ham for £1	10.50
Mediterranean tartlet served with chips and salad (ve)	10.50
Mixed seafood (mussels, prawns & squid) paella, with side salad	11.50
Pan roasted duck breast with herbed bread & butter pudding, honey roasted vegetables and a port sauce	16.50
Helyar chicken 'Kiev', with new potatoes and seasonal green vegetables	12.50
Fillet of salmon glazed with Teryaki sauce and served with coriander infused rice and sesame pak choi	12.50
Lamb rump, crushed new potatoes, minted peas & cheesy leeks	15.50

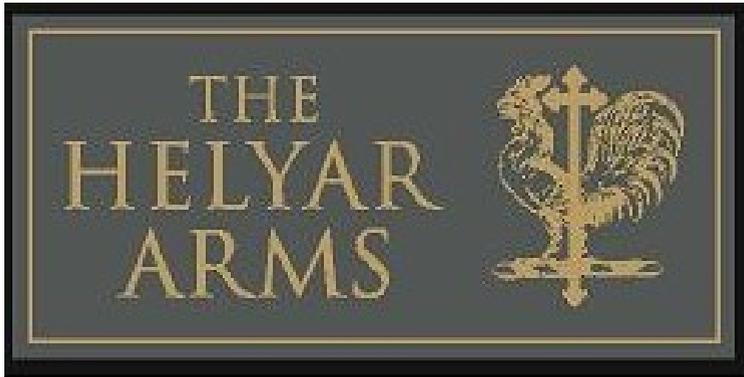
Gooseslade Farm steaks

28 day matured 8oz sirloin steak	17.50
28 day matured 10oz ribeye steak	17.50
28 day matured 7oz fillet steak	25.00
All with roasted tomato, mushroom in tarragon butter, salad & chunky chips Add a sauce (green peppercorn or blue cheese)	1.00

Children's Choices

All at 7.00

You can also request a child size portion from some of our main menu



MUNCH MUNCH, GLUG GLUG, TEE HEE, ZZZZ

Lunch is served Monday to Sunday
between 12 noon and 2.30pm

Dinner is served Monday to Saturday
between 6.30pm and 9pm

Sunday nights between 6pm and 8pm

The Helyar Arms, Moor Lane, East Coker, Yeovil BA22 9JR

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