

Sample Menu

Snacks

Cotswold crunch, treacle & ale bread, Holmleigh Farm butter & whipped lardo	£5.50
Short rib croquette, shiitake ketchup	£4.00
Cured trout tartlet, seaweed crème fraîche	£4.00

Starters

Smoked craupdine beetroot, ewes curd, fermented rhubarb, linseed (V)	£10.00
Ember roasted leeks, smoked egg yolk, pickled mushrooms, Welsh truffle (V)	£10.00
Cornish mackerel, kohlrabi, smoked pate, dill, buttermilk	£11.00
Hand dived Orkney scallop, pineapple pig cheek, smoked belly	£14.50
Potted duck, whipped liver parfait, crispy skin, milk loaf	£12.00

Mains

Todenham Manor ribeye, beef fat chips, cafe de Paris butter, chicory salad	£35.00
Tamworth pork loin chop, squash, sour cabbage, pork & hazelnut jus	£27.00
Venison saddle, root vegetable gratin, parsley root, preserved elderberries	£30.00
Ricotta dumplings, barbecue artichoke, chanterelles, artichoke velouté (V)	£19.00
Halibut, sand carrot, prawn, sea beet, mussel cream	£28.75

Sides

Beef fat chips	£5.00
Drinkwater's vegetables	£5.00
Beetroot, toasted buckwheat	£5.00
Fries	£4.00

Before you order food or drinks, please let us know of any allergies or intolerances and we will be happy to show you what ingredients are in each dish or drink. All tips are shared among the staff and are at your complete discretion.



COTSWOLD PUB RESTAURANT ROOMS

Desserts	
Dark chocolate torte, candied hazelnut, maple syrup, artichoke ice cream	£10.00
Apple parfait, Yorkshire rhubarb, walnut, salted caramel, sorrel	£9.00
Muscovado mousse, blood orange, spiced granola, crème fraîche sorbet	£9.00
Sticky toffee pudding, treacle sauce, honeycomb, croissant ice cream	£9.00
Howard Arms ice creams & sorbets	£2.50 per scoop
Selection of English cheese, chutney, oat cakes	£14.50
Cerney Ash, Rollright, Sparkenhoe Red Leicester, Beauvale	
Fortified & dessert wines (50ml)	
Ilmington's own Cotswold Apple Brandy (25ml)	£4.75
Ferreira Ruby Port, Douro, Portugal	£3.50
Ferreira Tawny Port, Douro, Portugal	£3.90
Ferreira Late Bottle Vintage, Douro, Portugal 2017	£4.75
Pineau des Charentes Blancs 5 years-old, Cognac, France	£ 5.5 0
Pineau des Charentes Rouge 5 years-old, Cognac, France	£5.50
Château Jolys, Jurançon, Cuvée Jean, France 2017	£ 5 .00
Late Harvest Sauvignon Blanc, Morande, Casablanca Valley, Chile 2020	£4.00
Blenheim Superb Ice Cider, Herefordshire 2019	£5.50
Selection of teas & coffees	
Liqueur coffee: Irish, Calypso, French, Bailey's	£8.00
Espresso/Double espresso	£3.00/£3.50
Cappuccino, Latte, Flat white Mocha	£4.00
Americano	£3.75
Cafetiere coffee	£3.50/£6.50
English tea	£3.75
Selection of herbal teas	£3.75

Before you order food or drinks, please let us know of any allergies or intolerances and we will be happy to show you what ingredients are in each dish or drink. All tips are shared among the staff and are at your complete discretion.