

THE  
HOWARD  
ARMS

COTSWOLD PUB RESTAURANT ROOMS

**Sunday Menu**  
**4<sup>th</sup> February**

Available 12pm-7.45pm

**Snacks**

Gordal olives	£5.00
Focaccia, Holmleigh Farm butter, lardo	£5.50
Salt Pig charcuterie, Howard pickles	£14.50
Short rib croquette, shiitake ketchup	£4.00

**Starters**

Baked celeriac soup, focaccia	£8.00
Smoked crapaudine 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
Duck terrine, whipped liver parfait, crispy skin, milk loaf, blood orange	£12.00

**Mains**

Corn-fed chicken, stuffing, bread sauce	£22.00
Dry-aged Hereford cross sirloin	£25.00
Paddock Farm pork loin & slow cooked shoulder	£24.00
Root vegetable Wellington (V)	£19.00
Children's roasts	£12.00

**All roast dinners served with roast potatoes, seasonal greens, root vegetables, broccoli & cauliflower cheese, Yorkshire pudding, gravy**

Beer-battered haddock, skin-on fries, crushed peas, tartare sauce	£19.50
Hereford beef burger, smoked bacon, smoked cheddar, skin-on fries	£19.50

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.

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## Desserts

Dark chocolate brownie, maple syrup, honeycomb ice cream	£10.00
Sticky toffee pudding, treacle sauce, honeycomb, croissant ice cream	£9.00
Muscovado mousse, blood orange, spiced granola, crème fraîche sorbet	£9.00
Apple & buttermilk parfait, Yorkshire rhubarb, walnut, salted caramel, sorrel	£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)

<b>Ilmington's own Cotswold Apple Brandy (25ml)</b>	<b>£4.75</b>
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	£5.50
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

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