

THE HOWARD ARMS

First courses

- Soup of the day £4.50
- Watermelon, feta, roast fig & pumpkin seed salad, honey dressing £6.50
- Seafood bouillabaisse, garlic aioli croutons, lemon balm £6.50
- Loch Duart salmon gravadlax, King prawn, sundried tomatoes, lambs lettuce, lemon dressing £6.95
- Scotched duck egg, piccalilli, silverskin onions £6.75
- Szechwan pepper & fennel seed marinated chicken & bacon, Caesar salad, parmesan shavings
£6.95/ £13.95
- Ham hock terrine, pear & date chutney, pickled walnuts, rye toast £6.50
- Spiced lamb kofta kebab, red pepper salsa, tzatziki, herb pitta bread £6.75

Main courses

- Sunblushed tomato & wild mushroom macaroni, garlic foccacia, mixed leaves
£12.00 (v)
- Pan fried fillet of cod, crushed jersey royals, samphire, golden beetroot, chive veloute £15.50
- Roast chump of spring lamb, mash potato, peas & lettuce, cherry tomato compote, jus £17.50
- Roast Barbury duck breast, fondant potato, puy lentils, Vale of Evesham asparagus, blackberries, jus £15.50
- Pan-fried calves liver, mash, tomato & mushroom, smoked bacon gravy £14.00
- Hamburger, smoked bacon, cheese, chips, tomato relish £13.00
- Honey glazed ham, duck egg, chips £13.50
- Beer battered haddock & chips, peas, tartare £14.00
- Half pound Sirloin £21.00 accompanied with roast vine tomatoes, mushroom, chips, peppercorn

Extras: Chips, creamed mash, seasonal vegetables, green or tomato salad £3.50

Fennel & pumpkin seed Cotswold loaf £3.50

Homemade foccacia,/garlic oil/mozzarella £3.50/£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.

pudding Menu

Apple & rhubarb crumble, custard £7.00

White & dark chocolate brownie, vanilla ice cream £7.00

Sticky Toffee Pudding, butterscotch sauce, clotted cream £7.00

Lemongrass pannacotta, passion fruit compote, mango sorbet £7.00

White chocolate cheesecake, raspberry compote, salted popcorn £7.00

Selection of ice creams, served with homemade honeycomb £6.00

Selection of British cheeses

(3 or 5) £8.00/ £15.00

Served with celery, biscuits, apple & grape chutney, quince jelly

Black Bomber cheddar, Worcester Blue, Rollright, Staffordshire Organic,
Sharpham ticklemore

Cheeses

Black bomber cheddar (Snowdonia) - award winning rich, smooth & creamy cheddar, lasting on the palate

Worcester blue (Worcester) - Full blue flavour rounding out into a creamy, slightly buttery flavour that is long lasting.

Rollright (Oxfordshire) - award winning mellow buttery cheese, rich flavour & soft texture

Staffordshire organic (staffordshire) - buttermilk yellow, hard organic cheddar type cheese

Sharpham ticklemore (Devon) - semi hard goat milk cheese made with vegetable rennet

Please ask your server for further selections of after dinner drinks.....

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