

THE HOWARD ARMS

Festive menu

Caraway rye sourdough
Holmleigh farm dairy butter

Jerusalem artichoke soup (V)

toasted hazelnut, winter truffle, chive oil

Smoked mackerel parfait

pickled cucumber, treacle soda bread

Game terrine

beetroot chutney, pickled mushrooms, sourdough toast

Curried Salcombe crab

mango, chilli, pickled fennel, coriander

Paddock farm free range turkey

roasted root vegetables, goose fat potatoes, Drinkwaters greens, turkey gravy

Beer braised longhorn short rib

braised red cabbage, bone marrow mash, pickled onions

Grilled lemon sole

seaweed butter, mussel vinaigrette, sea kale, ratte potatoes

Salt-baked beetroot (V)

fregola, fermented cabbage, candied walnut, green sauce

The Howard arms Christmas pudding

brandy custard

Valrhona dark chocolate ganache

hazelnut praline, beer caramel, coffee ice cream

Pear parfait

Granny Smith sorbet, golden raisins, honeycomb

Selection of 3 British cheese

grapes, celery, chutney, oat cakes

Tea & Coffee

3 courses £36.50

2 courses £29.50

