

THE HOWARD ARMS ILMINGTON

Olives & Breads

Mixed olives, pesto, balsamic, olive oil,
breads: granary, sun blush tomato &
white bloomer £4.70

Mozzarella focaccia £3.50

Garlic focaccia £3.50

Starters

Soup of the day, toasted bloomer £5.70

Smoked haddock chowder, bread £8.50

Shallot tatin, walnut & blue cheese salad £7.00

Ham hock terrine, cranberry compote, candied walnuts,
crostini, watercress £7.00

Spiced lamb kofta kebab, red pepper salsa, tzatziki, herb
pitta bread £7.50

Sharers

Baked camembert, red onion marmalade, crusty bread £14.00

Howard Arms Ploughman's: honey & mustard glazed ham, Shropshire Blue, pickled eggs,
chutney, crusty bread, pickles £16.00

Breaded whitebait, tartare, chilli sauce, garlic mayonnaise £14.00

Mains

Pine nut crusted goats cheese, duck egg, warm autumn vegetable salad, sunblushed tomato dressing £14.00

Roast breast of Loomswood Farm duck, crushed potatoes, celeriac, rainbow carrots, hazelnuts £18.00

Pan-fried fillet of cod, curly kale, saffron croutons, tomato and fennel sauce £17.00

Half pound beef sirloin, roast vine tomatoes, mushroom, chips, peppercorn sauce, leaf salad £22.50

Grilled pork cutlet, sage potato cake, piccolo parsnip, caramelised apple, crackling, jus £18.00

Salads

Cajun spiced chicken Caesar salad, smoked bacon, anchovies & parmesan £7.50/14.00

Quinoa, candid beetroot, radish, chicory salad with sweet lemon dressing £7.50/14.00

Parma ham, feta & rocket, balsamic £7.50/14.00

Howard Classics

Local ale battered haddock, chips & peas, tartare £14.00

Honey glazed ham, duck egg, chips, piccalilli £14.00

Hamburger, smoked bacon, matured cheddar, chips, tomato relish £14.50

Pan-fried calves liver, mash, tomato & mushroom, smoked bacon gravy £15.50

Sides £3.60

Green leaf salad/rustic handmade chips/new potatoes/seasonal vegetables

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.

THE HOWARD ARMS ILMINGTON

Desserts

- Chocolate pot, biscotti, praline cream £7.00
- Cherry frangipane tart, cherry ice cream £7.00
- Apple and plum crumble with vanilla custard £7.00
- Sticky toffee pudding, butterscotch sauce, clotted cream £7.00
- Earl Grey crème brûlée, homemade short bread £7.00
- Selection of three ice creams with honeycomb £6.00

Dessert wines & brandy (50ml)

- Ilmington's own Cotswold Apple Brandy (25ml) £3.50
- Château Jolys, Jurançon, Cuvée Jean, France 2015 £4.00
- Tokaji 5 Puttonyos Sauska, Hungary 2015 £7.00

Cheese

Selection of 3 or 5 British cheeses (£8/15)

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

Please choose from the following:

Black Bomber (Ceftny, Snowdonia) - "Cheddar with Attitude"! Strong, extra mature cheddar cheese that packs a punch as a powerful presence on any cheeseboard. Made with pasteurised cow milk and vegetarian rennet

Shropshire Blue (Colston Basset, Nottinghamshire) - Soft blue-veined, golden yellow with a tangy and strong flavour. Pasteurised cow milk and traditional rennet

Bath (soft cheese)- organic cheese made from pasteurised cows milk

St Thom (Lower Broadheat, Worcestershire) - A unique goats' cheese with a bloomy rind, soft texture with sweet, nutty and citrus flavours. Made with unpasteurised milk and traditional rennet

Organic Staffordshire (Acton, Staffordshire) – a hard cow milk full-flavoured cheese, Unpasteurised milk and vegetarian rennet

Fortified wines (50ml)

- Ferreira Ruby Port £4.00
- Ferreira Tawny Port £ 4.50
- Ferreira Late Bottle Vintage 2013 £ 5.50
- Pineau des Charentes Blancs 5 years-old £5.50
- Pineau des Charentes Rouge 5 years-old £5.50

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.