

THE HOWARD ARMS

DINNER MENU

First courses

- Soup of the day £5.50
- Deep fried Gloucestershire brie, hummus, walnut crostini, rocket, tapenade £7.50
- Smoked mackerel croquettes, chicory & dill cucumber, lime mayonnaise £7.50
- Parma ham, crispy ham hock, plum chutney, candied walnuts £7.50
- Lemon, rosemary & garlic marinated chicken Caesar salad, smoked bacon, anchovies & parmesan £7.00/14.00
- Mussels, prawn & clam chowder, crusty bread £7.50
- Spiced lamb kofta kebab, red pepper salsa, tzatziki, herb pitta bread £7.00

Main courses

- Wild mushroom & sunblushed tomato macaroni, mixed leaves, garlic foccacia £13.00
- Pan fried fillet of monkfish, red kale, vegetable nage, crab arancini £18.00
- Game stew, seasonal vegetables, new potatoes £14.50
- Cotswold white chicken supreme, leek & sage potato cake, crispy kale, roasted root vegetables, jus £17.50
- Pan-fried calves liver, mash, tomato & mushroom, smoked bacon gravy £15.00
- Hamburger, smoked bacon, cheese, chips, tomato relish £14.00
- Honey glazed ham, duck egg, chips £13.50
- Beer battered haddock & chips, peas, tartare £14.00
- Half pound Sirloin £22.00 accompanied with roast vine tomatoes, mushroom, chips, peppercorn sauce
- 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

- Vanilla crème brulee, shortbread £7.00
- Bread & butter pudding, custard £7.00
- Sticky toffee pudding, butterscotch sauce, clotted cream £7.00
- Chocolate & pistachio cheesecake, chocolate ice cream £7.50
- Orange jaffa cake, chantilly cream £7.00
- Selection of ice creams with fresh fruit £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, Blackstick Blue, Rollright, Rosary,
Organic Smoked Staffordshire

Cheeses

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

Blackstick Blue (Lancashire) - Soft blue veined, creamy & spreadable, golden yellow with a tangy flavour

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

Rosary (Wiltshire) - soft & creamy fresh goats cheese

Organic Smoked Staffordshire (Staffordshire) – a hard cows milk full flavoured cheese

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

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