

### Snacks

Padron peppers	£6.00
Homemade Cotswold crunch, Holmleigh Farm butter	£5.00
Gordal olives	£5.00
Cobble Lane salami, pickles	£7.50
Smoked almonds	£5.00

### Starters

Pea and lettuce soup, sourdough (V)	£8.50
Evesham tomatoes, burrata, green beans, cashew, mint (V)	£12.00
Paddock Farm courgettes, chilli, ewe's curd, green sauce (V)	£10.00
Pork scrumpet, piccalilli, sourdough	£10.00
Smoked trout, broad beans, peas, fennel, crayfish vinaigrette	£12.50
Cornish sardines, ox heart tomatoes, garlic breadcrumbs	£10.50

### Mains

Corn-fed chicken burger, kimchi, sriracha mayo, skin-on fries	£18.00
Dry-aged 10oz ribeye, beef fat chips, bone marrow butter, tomato salad	£35.00
Evesham tomatoes, chickpeas, courgette, harissa, salsa verde (V)	£19.00
Lamb shoulder, borlotti, artichoke, runner beans, gremolata	£28.50
Fish & chips, tartare sauce, crushed peas	£19.50
Seabass, squid, nduja, tomato, fregola, samphire	£28.00

### To share

Paddock Farm wing rib, tomatoes, grilled onions, baby potatoes, horseradish crème fraîche	£75.00
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### Sides

Spring vegetables	£5.00
Skin-on fries	£4.50
Green salad	£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.

## Desserts

Sticky toffee pudding, treacle sauce, clotted cream	£9.00
Raspberry Eton Mess, raspberry sorbet	£9.00
Salted caramel ganache, cherries, cherry ice cream	£10.00
Howard Arms ice creams & sorbets	£2.50 per scoop
Selection of English cheese, chutney, oatcakes	£14.50
Lincolnshire Poacher, Ashlynn goat's cheese, Shepherd's Blue, Baron Bigod	

## Fortified & dessert wines (50ml)

<b>Ilmington's own Cotswold Apple Brandy (25ml)</b>	<b>£5.00</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
Late Harvest Sauvignon Blanc, Morande, Casablanca Valley, Chile 2020	£4.00
Blenheim Superb Ice Cider, Herefordshire 2019	£5.50
Tokaji Aszu Pajzos, 5 puttonyos 2016	£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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