

THE HOWARD ARMS ILMINGTON

Olives & Breads

Mixed olives, pesto, balsamic, olive oil,
breads: granary, sun blush tomato &
white bloomer £4.50

Mozzarella foccacia £3.50

Garlic foccacia £3.50

Starters

Soup of the day, toasted bloomer £5.70

Evesham asparagus, poached hen's egg, herb oil £7.00

Trout gravadlax, violet potato salad, quail egg,
horseradish crème fraîche £8.00

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, Blackstick blue, pickled eggs,
chutney, crusty bread, pickles £15.50

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

Mains

Evesham asparagus risotto, parmesan, herb oil £14.00

Barbary duck breast, wild garlic potato cake, beetroot, beech mushrooms, jus £17.00

Fillet of Loch Duart salmon, creamy mash, butternut squash, Evesham asparagus, sorrel velouté £17.00

Half pound beef sirloin, roast vine tomatoes, mushroom, chips, peppercorn sauce, leaf salad £22.00

Grilled lamb leg steak, rosemary crushed potatoes, cherry tomatoes, bok choy, Evesham asparagus £18.00

Salads

Caesar salad, lemon, rosemary & garlic marinated chicken, smoked bacon,
anchovies & parmesan £7.50/14.00

Heritage tomato, buffalo mozzarella, toasted pine nuts, pesto dressing £7.50/14.00

Parma ham, feta fig & 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.

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Desserts

- Dark chocolate truffle cake, summer fruit compote £7.00
- Pimm's jelly, shortbread, raspberry sorbet £7.00
- White chocolate blondie, cherry ice cream £7.00
- Sticky toffee pudding, butterscotch sauce, clotted cream £7.00
- Strawberry 'Eton Mess' £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 £4.50
- 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

Blackstick Blue (Inglewhite, Lancashire) - Soft blue-veined, creamy & spreadable, golden yellow with a tangy flavour. Pasteurised cow milk and traditional rennet

Rollright (Chipping Norton, Oxfordshire) – award-winning mellow buttery cheese, rich flavour & soft texture. Made with pasteurised cow milk and traditional rennet

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 Smoked Staffordshire (Acton, Staffordshire) – a hard cow milk full-flavoured cheese, smoked. 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

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