

THE HOWARD ARMS

First courses

- Soup of the day £4.50
- Heritage tomatoes & mozzarella salad, tomato couscous, rocket, pesto £6.50
- Potted Cromer crab, bisque, toasted rye bread £7.00
- Loch Duart salmon gravadlax, pickled candied beetroot & mousse, pea shoots, lemon dressing £6.95
- Scotched duck egg, piccalilli, silverskin onions £6.75
- Cajun spiced chicken & bacon, Caesar salad, parmesan shavings
£6.95/ £13.95
- Ham hock terrine, cherries, toasted hazlenuts, watercress £6.50
- Spiced lamb kofta kebab, red pepper salsa, tzatziki, herb pitta bread £6.75

Main courses

- Pinenut crusted goats cheese crotin, warm spring vegetable salad, butternut squash puree, duck egg £12.50 (v)
- Pan fried fillet of cod, crushed jersey royals, samphire, golden beetroot, chive veloute £15.50
- Spring lamb cutlets, parmentier potatoes, tenderstem broccoli, red pepper coulis £18.50
- Roast Barbury duck breast, fondant potato, puy lentils, purple cauliflower, blackberries, jus £15.50
- Pan-fried calves liver, mash, tomato & mushroom, smoked bacon gravy £14.00
- Hamburger, smoked bacon, cheese, chips, tomato relish £13.00
- Honey glazed ham, duck egg, chips £13.50
- Beer battered haddock & chips, peas, tartare £14.00
- Half pound Sirloin £21.00 accompanied with roast vine tomatoes, mushroom, chips, peppercorn

- 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

- Strawberry Eton mess £7.00
Dark chocolate truffle cake, rum & raisin ice cream £7.00
Summer fruit pudding, mint yoghurt £7.00
Sticky toffee pudding, toffee sauce, clotted cream ice cream £7.00
Pimms jelly, raspberry sorbet, shortbread biscuit £7.00
Selection of ice creams, served with homemade honeycomb £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, Bosworth Ash,
Sharpham ticklemore

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

Bosworth Ash - semi-soft mild cheese, with a salty-sweet, goaty flavour.

Sharpham ticklemore (Devon) - semi hard goat milk cheese made with vegetable rennet

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

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