

THE HOWARD ARMS ILMINGTON

Sunday 1st October

Menu

Available 12pm-7.45pm

Snacks

Gordal olives (gf,df)	£5.00
Cotswold crunch bread, Holmleigh Farm butter	£5.00
Venison & green peppercorn salami, pickles	£8.00
Welsh rarebit	£9.00

Starters

Cornish fish soup, Cotswold sourdough	£14.00
Jerusalem artichoke, golden raisins, mushroom ragu & pear (V,gf)	£10.00
Onion squash, split peas, sage, goats curd (V,gf)	£10.00
Pork & duck liver terrine, piccalilli, toasted sourdough	£11.50
Wood pigeon, black pudding, blackberries, wild mushroom (gf)	£12.00
Golden beetroot, blackberry, beetroot chutney, goat's curd (V,gf)	£9.00

Mains

Corn-fed chicken, stuffing, bread sauce	£21.00
Dry-aged Hereford cross sirloin	£24.00
Tamworth pork loin	£22.00
Root vegetable wellington, vegetable gravy (V)	£18.00
Children's roasts	£11.00

All roast dinners served with roast potatoes, seasonal greens, root vegetables, cauliflower cheese, Yorkshire pudding, gravy

Beer-battered haddock, skin-on fries, crushed peas, tartare sauce (df)	£19.00
Venison burger, blue cheese, pickles, bacon, beetroot chutney, skin-on fries	£20.00

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.

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Desserts

Sticky toffee pudding, treacle sauce, honeycomb, clotted cream	£9.00
Bitter chocolate mousse, blackberries, fresh honeycomb	£9.00
Apple & blackberry crumble, vanilla ice cream	£8.00
Baked vanilla rice pudding, honey glazed figs, granola	£9.00
Selection of homemade ice creams and sorbets, honeycomb crunch (gf)	£2.50 per scoop

Cheese

Selection of 4 cheeses, served with celery, grapes, chutney, sourdough Ticklemore, Baron Bigot, Beauvale, Hafod Cheddar	£13.50
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Fortified & dessert wines (50ml)

Ilmington's own Cotswold Apple Brandy (25ml)	£4.75
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Ferreira Ruby Port, Douro, Portugal	£3.50
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Ferreira Tawny Port, Douro, Portugal	£3.90
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Ferreira Late Bottle Vintage, Douro, Portugal 2017	£4.75
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Pineau des Charentes Blancs 5 years-old, Cognac, France	£5.50
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Pineau des Charentes Rouge 5 years-old, Cognac, France	£5.50
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Château Jolys, Jurançon, Cuvée Jean, France 2017	£5.00
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Tokaji Oremus 5 Puttonyos, Hungary 2016	£6.00
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Selection of teas & coffees

Liqueur coffee: Irish, Calypso, French, Bailey's	£7.50
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Espresso/Double espresso	£2.65/£2.95
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Cappuccino, Latte, Flat white	£3.50
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Mocha	£3.75
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Americano	£3.50
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Cafetiere coffee	£3.25/£6.00
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English tea	£3.25
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Selection of herbal teas	£3.25
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