

THE HOWARD ARMS ILMINGTON

Sunday 4th December

Dinner Menu

Snacks & nibbles

Mixed olives (gf,df) £4.50

Cotswold crunch, farmhouse butter £4.50

Salt Pig charcuterie board, pickles, chutney, sourdough (df) £7.50/£14.00

To share: baked truffle honey camembert, chutney, sourdough (V) £18.00

Cornish mussels, Cotswold nduja, leeks, Pearson's cider (gf) £10.00/£20.00

Pizzas

Tomato, mozzarella, pecorino, sage £12.50

Goat's cheese, chestnut mushroom, truffle, sage (V) £15.00

Cotswold nduja, chorizo, jalapeno, pecorino, sage £16.00

Salami, chilli, fennel sausage, roquette, mozzarella £16.00

Anchovy, black olives, confit garlic, sage, mozzarella £15.00

Classics

The Howard Arms burger, smoked short-rib beef, confit onion, smoked cheddar, skin-on fries £17.00

Beer-battered Cornish haddock, triple cooked chips, crushed peas, tartare sauce (df) £18.00

Sides

Green salad, house dressing £4.00

Truffle skin on fries, parmesan £5.50

Wood-fired sprouting broccoli, toasted cashews £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.

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Desserts

- Sticky toffee pudding, treacle sauce, clotted cream £8.50
Pear parfait, Granny Smith sorbet, golden raisins, honeycomb £9.00
Valrhona dark chocolate ganache, hazelnut praline, beer caramel, coffee ice cream (gf) £10.00
Croissant bread & butter pudding, brandy custard £8.00
Dark chocolate brownie, chocolate sorbet £9.00
Selection of home-made three ice creams & sorbets £6.00

Ilmington's own Cotswold Apple Brandy (25ml) £3.95

Cheese

Selection of 4 British cheeses (£10.50)

Served with celery, grapes, chutney, oat cakes

Blue Monday - Blue cheese. Thirsk, Yorkshire. Pasteurised cow's milk (V)

Hafod Cheddar – Cave-aged cheddar from Holder Farm Dairy, Wales. Pasteurised cow's milk (V)

Golden Cross – East Sussex. Pasteurised, goat's milk (V)

Fortified & dessert wines (50ml)

- Ferreira Ruby Port, Douro, Portugal £3.50
Ferreira Tawny Port, Douro, Portugal £ 3.90
Ferreira Late Bottle Vintage, Douro, Portugal 2017 £4.50

'Once Upon A Tree' Blenheim Superb Ice Cider, Ledbury, Herefordshire 2015 £5.50
Pineau des Charentes Blancs 5 years-old Cognac £5.50
Pineau des Charentes Rouge 5 years-old, Cognac, France £5.50
Château Jolys, Jurançon, Cuvée Jean, France 2017 £5.00
Tokaji Pajzos 5 Puttonyos, Hungary 2016 £5.95

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