



The Noel Arms
Chipping Campden – The Cotswolds

DOVER'S BAR MENU - 12 - 3PM & 6 - 9PM

NIBBLES

Nuts [N,E,V]	£3
Olives [Vg]	£4
Poppadoms + dips [M,V]	£4
Garlic Naan + chilli hummus [G,S,V]	£5
Lemon & Pepper Fish Bites + tandoori mayo [E,F,M]	£5
Maple Glazed Chorizo	£5

SANDWICHES

Served 12 noon - 6pm

Served with fries + salad + coleslaw
Choice of white or harvest bread

Grilled Vegetable + red onion jam [G,Vg]	£10
Smoked Salmon + chive cream cheese [G,F,M]	£12
Slow Roasted Beef + horseradish + confit onion [G,M]	£12
Honey Roast Ham + wholegrain mustard [G,M,Mu]	£12
Vegan Sweet Potato Falafel Tortilla Wrap + kachumber salad + mango + coriander dressing hummus + crispy onion [S,G,Vg]	£13
Tandoori Chicken + Bacon Ciabatta + melted cheddar + mango + coriander relish + crispy onion [G,M]	£14
Slow Roasted Beef Short Rib Ciabatta + melted cheddar + truffle & mustard aioli + crispy onion + rocket [G,M,Mu]	£14

CHEF INDUNIL'S AWARD-WINNING CURRIES

All curries served with pilau rice + poppadom
+ chutney + pickled vegetable

Sweet Potato, Spinach + Chickpea Curry [Vg] 🌱	£15.5
Thai Red King Prawn + Green Beans Curry [Cr,F,M] 🌱🌱	£17
Chef's Special Curry, an authentic chicken curry from the Far East & Asia [M] 🌱🌱	£16.5
Ceylon Style Black Lamb Curry 🌱🌱🌱	£18.5

LIGHT BITES

Vegan Seasonal Soup + croutons + warm bread + herb oil [G,Vg]	£7.5
Vegan Red Onion + Courgette Bhajis + hummus + kachumber salad + mango dressing + crispy onion [S,Vg]	£7.5
Burrata + Wild Garlic + Basil Ravioli + walnut + pesto + parmesan (S) £9 (L) £16.5 + mushroom cream + black pepper crumbs + pea shoots [E,G,N,M,V]	
Rosemary + Garlic Baked Camembert + house relish + warm bread [G,M,V]	£8
Spiced Whitebait + dill & lemon crème fraîche + buttered bread [F,M,G]	£7
Chicken Liver Parfait + red onion jam + warm bread [E,G,M]	£7.5
Parma Ham + Avocado Bruschetta + tomato salsa + pine nuts + pesto + balsamic [G,N]	£10
Chicken Caesar Salad + bacon + anchovies + croutons (S) £9 (L) £14 + parmesan + egg [G,F,E,M]	
Moules Marinere + chorizo + leeks [Mo, M]	£9

PUB CLASSICS

Vegan Jerusalem Artichoke + Truffle Ravioli + roast garlic + artichoke purée + basil pesto + pickled mushroom + yeast flakes + fine beans [G,Vg]	(S) £9 (L) £16.5
Vegan Grilled Vegetable Skewers + Piri Piri couscous + pistachio + mango + chilli compote + crispy onion [G,N,Vg]	£15.5
Vegan Sausages + mashed potato + caramelised onion + greens + gravy [G,So,Vg]	£15.5
King Prawn + Saffron Risotto + charred baby gem + chorizo + parmesan + peas [G,M,Cr]	£17
Cotswold Ale Battered Haddock + triple cooked chips + mushy peas + tartar sauce + lemon wedge [E,G,M,F]	£17.5
Moules Frites + chorizo + leeks [M,Mo]	£15
Breton Chicken Pie + mashed potato + greens + gravy [Mu,M,G]	£18
Cotswold Garden Sausages + mashed potato + greens + caramelised onion + gravy [G,Sd,M]	£16.5
Dover's Beef Burger + French fries + bacon + smoked cheddar + mayo + salad + gherkin + coleslaw + tomato relish + onion rings [G,M,E]	£17
Grilled Ribeye Steak 8oz + triple cooked chips + roast onion + confit tomato + watercress [M] Add peppercorn, bearnaise or red wine sauce £2	£27

ON THE SIDE

Triple Cooked Chips
French Fries
House Salad

£4 each

Sautéed Fine Beans
Garlic Ciabatta [G,M]

Buttered Vegetables [M]
Parsley New Potatoes [M]
Mashed Potato [M]

Dishes may contain nut/nut derivatives. Should you or anyone in your party have any dietary requirements or allergies, please ask us about any of these dishes and their content.

G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya, Mo-Molluscs, M-Milk, Cr-Crustaceans, Mu-Mustard, L-Lupin, SD-Sulphur Dioxide,
V-Vegetarian, Vg-Vegan All the meals made in a kitchen that handles all 14 Allergens.





The Noel Arms
Chipping Campden – The Cotswolds



These bottles are also served by the glass in the denominations of 125ml, 175ml, 250ml please ask the server for more details.

WHITE

175ML | 250ML | BOTTLE

- | | | | |
|---|------|-------|-------|
| 1. Bespoke Chenin Blanc, 
<i>Western Cape</i> | £6 | £8.2 | £24 |
| 2. Los Romeros Sauvignon Blanc, 
<i>Central Valley, Chile</i> | £6.1 | £8.4 | £24.5 |
| 3. Corte Vigna, Chardonnay, 
<i>Italy</i> | £6.2 | £8.6 | £25 |
| 4. San Floriano, Pinot Grigio, 
<i>Italy</i> | £7.2 | £10.1 | £29.5 |
| 5. Petit Ronde Picpoul de Pinet,
<i>France</i> | | | £34 |
| 6. Vavasour Sauvignon Blanc, 
<i>Awatere Valley</i> | £9.4 | £13.2 | £39 |

SPARKLING WINES

125ML | BOTTLE

- | | | |
|--|----|-----|
| 7. Galanti Prosecco Spumante
DOC Extra Dry, <i>Italy</i> | £7 | £36 |
| 8. Galanti Prosecco Spumante
Rose DOC Extra Dry, <i>Italy</i> | £7 | £36 |
| 9. Descombes Brut Champagne,
<i>France</i> | | £60 |

ROSE

175ML | 250ML | BOTTLE

- | | | | |
|--|------|-------|-------|
| 10. Wicked Lady, White
Zinfandel, <i>California</i>  | £6.9 | £9.6 | £28 |
| 11. Belvino Pinot Grigio
Roasato, <i>Italy</i>  | £7.2 | £10.1 | £29.5 |

RED

175ML | 250ML | BOTTLE

- | | | | |
|--|------|------|-------|
| 12. Borsari, Cabernet
Sauvignon, <i>Italy</i>  | £5.4 | £7.4 | £22 |
| 13. Los Romeros, Merlot, 
<i>Central Valley, Chile</i> | £5.6 | £7.8 | £23 |
| 14. Between Thorns, Shiraz, 
<i>South Eastern, Australia</i> | £6.5 | £9.1 | £26.5 |
| 15. Vinuva Organic Nero
'Avola DOC, <i>Sicilia, Italy</i>  | £6.5 | £9.1 | £26.5 |
| 16. Luna del Sur, Malbec,
<i>San Juan, Argentina</i> | £6.8 | £9.4 | £27.5 |
| 17. Eleve, Pinot Noir,
<i>France</i> | | | £30 |



CHEF INDUNIL'S AWARD-WINNING CURRIES

Our Sri Lankan born Chef Indunil has achieved three national awards for his curries. We are proud to be celebrating his culinary creations with our dedicated Curry Nights, which run every last Thursday of the month.



SMALL PLATES

With the summer months ahead our Head Chef Indunil has produced a selection of small dishes to tempt you and your friends whilst enjoying our suntrap of a terrace.

Through blending British ingredients with influences from around the world, from street food to gastro-pub.

RESERVE YOUR TABLE AT THE RECEPTION DESK,
CALL 01386 840317 OR SCAN THE QR CODE

