



# The Noel Arms

Chipping Campden – The Cotswolds

## MENU – 12 - 3PM & 6 – 9PM

### NIBBLES

<b>Olives</b> [Vg]	<b>£3.5</b>	<b>Nuts</b>	<b>£3.5</b>
<b>Poppadom's + dips</b> [M]	<b>£4</b>	<b>Cheesy Naan Bread</b> + chilli hummus [Se,G,Vg]	<b>£4</b>
<b>Maple Glazed Chorizo</b>	<b>£5</b>	<b>1 Scotch Egg</b> + piccalilli [E,G,Mu]	<b>£5</b>
<b>Vegetable Spring Roll</b> + sweet chilli sauce [G,Vg]	<b>£7</b>	<b>Fish Goujons</b> + tandoori mayo [G,F,E]	<b>£7.5</b>
<b>Duck Gyoza</b> + honey soya dressing [Se,G,So]	<b>£7.5</b>	<b>Lamb Bon Bon</b> + Coca-Cola barbecue sauce [G]	<b>£7</b>

### LIGHT BITES

<b>Chef Choice Soup</b> + croutons + warm bread + herb oil [G*,Vg]	<b>£7.5</b>
<b>Rosemary + Garlic Baked Camembert</b> + figs in blankets + cranberry relish [G*,M,S]	<b>£9</b>
<b>Spiced Breaded Whitebait</b> + dill + lemon mayo + warm bread [F,GFI,E]	<b>£9</b>
<b>Duck Liver + Orange Parfait</b> + red onion jam + warm bread [M,G*]	<b>£8</b>
<b>Chicken Caesar Salad</b> + bacon + anchovies + croutons + parmesan + egg [G*,F,E,M]	[S] <b>£9</b> [L] <b>£14</b>
<b>Moules Mariniere</b> + chorizo + leeks + warm bread [Mo,M,G*]	[S] <b>£9</b> [L] <b>£14</b>

### PUB CLASSICS

<b>Vegan Sausages</b> + mashed potato + caramelised onion + greens + gravy [G,So,S,Vg]	<b>£16</b>
<b>Cotswold Ale Battered Haddock</b> + triple cooked chips + mushy peas + tartar sauce + lemon [E,G*,M,F]	<b>£17.5</b>
<b>Chef Choice Pie</b> + mashed potato + greens + gravy [Mu,M,G]	<b>£18</b>
<b>Cotswold Sausages</b> + mashed potato + greens + caramelised onion + gravy [G*,S,M]	<b>£16.5</b>
<b>Dover's Beef Burger</b> + French fries + bacon + smoked cheddar + mayo + salad + gherkin coleslaw + tomato relish + onion rings [G*,M,E]	<b>£17</b>
<b>Grilled Ribeye Steak 8oz</b> + triple cooked chips + roast onion + confit tomato + watercress [M,G*]	<b>£27</b>
<i>Add peppercorn, bearnaise or red wine sauce £2</i>	

### ON THE SIDE (£4 each)

<b>Triple Cooked Chips</b> [G*]
<b>Mashed Potato</b> [GFI,M]
<b>French Fries</b> [G*]
<b>Herb New Potato</b> [GFI,M]
<b>Dauphinois Potato</b> [GFI,M]
<b>House Salad</b> [G*,Mu]
<b>Garlic Ciabatta</b> [G*,M]
<b>Buttered Greens</b> [GFI,M]

### CHEF INDUNIL'S AWARD-WINNING CURRIES

<b>Sweet Potato, Spinach + Chickpea Curry</b> [Vg,GFI] /	<b>£16</b>
<b>Japanese-Style Fish Katsu Curry</b> + prawn crackers [F,M,GFI] //	<b>£17</b>
<b>Chef's Special Curry</b> , an authentic chicken curry from the Far East & Asia [M,GFI] //	<b>£16.5</b>
<b>Ceylon Style Black Lamb Curry</b> [GFI] ///	<b>£18</b>

*All curries served with pilau rice + poppadom's + chutney + pickled vegetable*

Dishes may contain 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, **Se**-Sesame, **So**-Soya, **Mo**-Molluscs, **M**-Milk, **Cr**-Crustaceans, **Mu**-Mustard, **L**-Lupin, **SD**-Sulphur Dioxide, **S**-Sulphate **V**-Vegetarian, **Vg**-Vegan **GFI**-Gluten Free Ingredients, **G\***-Can be done Gluten Free Ingredients. All the meals made in a kitchen that handles all 14 Allergens.