

MENU - 12 - 3PM & 6 - 9PM

NIBBLES

Olives [Vg]	£4.5
Poppadoms + dips [GFI, M, V]	£4
Garlic Naan + chilli hummus [G, S, So, Vg]	£5
Vegetable Spring Roll + sweet chilli sauce [G, So, Vg]	£7
Fish Goujons + tandoori mayo [G, F, E, So]	£7.5
Prawn Arancini Balls + garlic + lemon aioli [G, E, M, Cr]	£10
Duck Gyoza + honey soya dressing [G, S, So]	£9
Maple Glazed Chorizo [GFI]	£5
Crispy Pork Belly + harisa mayo [GFI, E]	£7.5

NAH GRILL

Served with roast broccoli + onion + triple cooked chips
Choice of sauce £ 2.5 (house *barbecue*, *peppercorn*,
red wine, *bearnaise sauce*)

Cajun Spiced Roasted Butternut [G*, Vg]	£17
Market Fish [whole] [G*, F, M, E, So]	£22
Ribeye Steak 8oz [G*, E, M, So]	£29
Surf & Turf 10oz T-bone Steak + king prawns [G*, Cr, M, So]	£31
Grilled Pork Tomahawk Steak + apple sauce [15oz] [G*, E, So]	£25

CHEF INDUNIL'S AWARD-WINNING CURRIES

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

Sweet Potato, Spinach + Chickpea Curry [GFI, So, Vg] /	£17
Chef's Special Curry , an authentic chicken curry from the Far East & Asia [GFI, M, So] //	£16.5
Thai Red King Prawn + Green Bean Curry [GFI, Cr, F, M, So] //	£17.5
Ceylon Style Black Lamb Curry [GFI, So] ///	£19

LIGHT BITES

Chef's Choice Soup + croutons + warm bread + herb oil + [G*, So, Vg]	£8
Vegetable Pakora + hummus + kachumber salad + mango dressing + crisp onion [G, S, So]	£8
Rosemary + Garlic Baked Camembert + warm bread + pigs in blankets + house relish [G*, M, S, So]	£9
Spiced Breaded Whitebait + dill + lemon mayo + warm bread [G, F, E, So]	£9
Grilled Chicken Niçoise Salad + potato + olives + fine beans + tomato + eggs + baby gem [G, E, So]	(S) £10 (L) £16
Salt + Pepper Crispy Prawns + harisa mayo + garlic bread [Shell on] [G*, M, So]	£11
Duck Liver + Orange Parfait + red onion jam + warm bread [G*, M, So]	£8

PUB CLASSICS

Beetroot + Red Onion + Vegan Feta Ravioli + pickled beetroot + white onion purée + walnuts + kale [G, N, S, So, Vg]	(S) £9.5 (L) £17
Vegan Sausages + mashed potato + caramelised onion + greens + gravy [G, So, Sd, Vg]	£17
Cotswold Sausages + mashed potato + greens + caramelised onion + gravy [G*, S, Sd, M, So]	£17.5
Cotswold Ale Battered Haddock + triple cooked chips + mushy peas + tartar sauce + lemon [G*, E, M, F, So]	£18.5
Chef's Choice Pie + mashed potato + greens + gravy [G, E, C, Mu, M, So]	£19
King Prawn + Sweet Chilli Linguine + green courgette + pesto dressing + tempura spring onion + parmesan crisps [G, Cr, M, So]	£19
Dover's Beef Burger + French fries + bacon + smoked cheddar + mayo + salad + gherkin + coleslaw + tomato relish + onion rings [G*, M, E, So]	£17

ON THE SIDE

£4.5 each

Triple Cooked Chips [G*, So]	Mashed Potatoes [M]	Buttered Greens [GFI, M, So]
French Fries [G*, So]	Herb New Potatoes [So]	House Salad [G*, Mu, So]
	Dauphinoise Potatoes [M, So]	

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, **G***-Can be done Gluten Free, **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 are made in a kitchen that handles all 14 Allergens.

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





The Noel Arms

Chipping Campden – The Cotswolds

WHITE

175ML | 250ML | BOTTLE

1. La Maglia Rosa Pinot Grigio IGT Pavia, Italy 🍷	£6.6	£9.2	£27
2. Los Romeros Sauvignon Blanc, Central Valley, Chile 🍷	£6.8	£9.4	£27.5
3. Bespoke, Chenin Blanc, Western Cape 🍷	£7	£9.7	£28.5
4. Corte Vigna, Chardonnay, Italy 🍷	£7.1	£9.9	£29
5. Petit Ronde Picpoul de Pinet, France			£38.5
6. Leefield Station Sauvignon Blanc, Marlborough 🍷	£9.8	£13.7	£40.5

RED

175ML | 250ML | BOTTLE

10. Los Romeros, Merlot, Central Valley, Chile 🍷	£6.8	£9.4	£27.5
11. Borsari, Cabernet Sauvignon, Italy 🍷	£6.9	£9.6	£28
12. Jack Rabbit Shiraz, South Eastern, Australia 🍷	£7.5	£10.4	£30.5
13. Vinuva Organic Nero 'Avola DOC, Sicilia, Italy 🍷	£7.5	£10.4	£30.5
14. Alto de Mayo, Malbec, Mendoza, Argentina 🍷	£7.7	£10.7	£31.5
15. Arnegui Rioja Joven, Spain			£31.5

SPARKLING WINES

125ML | BOTTLE

7. Il Baco da Seta Prosecco Spumante DOC Extra Dry, Italy 🍷	£7	£35
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ROSE

175ML | 250ML | BOTTLE

8. Whispering Hills White Zinfandel, California 🍷	£6.4	£8.9	£26
9. Belvino Pinot Grigio Roasato, Italy 🍷	£7.8	£10.9	£32



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.



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

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