



NOEL ARMS HOTEL

NIBBLES

Olives [Vg]	£4.5
Poppadoms + dips [GFI,M,So,V]	£4
Garlic Naan + chilli hummus [G,S,So,Vg]	£6
Vegetable Spring Roll + sweet chilli sauce [G,So,Vg]	£8.5
Fish Goujons + tandoori mayo [G,F,E,So]	£8.5
Prawn Orzo Pasta Balls + garlic + lemon aioli [G,E,M,Cr]	£9
Duck Gyoza + honey soya dressing [G,S,So]	£10
Maple Glazed Chorizo [GFI]	£6
Crispy Pork Belly + harisa mayo [GFI,E,So]	£8

LIGHT BITES

Chef's Choice Soup + croutons + warm bread + herb oil + [G*,So,Vg]	£9
Cauliflower + Spinach Pakora + kachumber salad + mango compote + crispy onion [S,So,Vg]	£9
Rosemary + Garlic Baked Camembert + warm bread + chipolata + crispy bacon + house relish [G*,M,S,So]	£11
Spiced Breaded Whitebait + dill + lemon mayo + warm bread [G,F,E,So]	£10
Battered Lemon Prawns + pepper + pineapple + sesame seed [G,Cr,S,So]	£12
Chicken Caesar Salad + bacon + anchovies + croutons + parmesan + eggs [G,F,E,M,So] (S) £11 (L) £17	
Duck Liver + Orange Parfait + red onion jam + warm bread [G*,M,So]	£9

ON THE SIDE

Triple Cooked Chips [G*,So]	£4.5	Mashed Potatoes [M]	£4.5
French Fries [G*,So]	£4.5	Herb New Potatoes [So]	£4.5
Buttered Greens [GFI,M,So]	£4.5	Dauphinoise Potatoes [M,So]	£4.5
House Salad [G*,Mu,So]	£4.5	Garlic Ciabatta [G,M]	£4.5

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



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PUB CLASSICS

Vegan Sausages + mashed potatoes + caramelised onion + greens + gravy [G,So,Sd,Vg]	£17
Cotswold Ale Battered Haddock + triple cooked chips + mushy peas + tartar sauce + lemon [G*,E,M,F,So]	£20
Chef's Choice Pie + mashed potatoes + greens + gravy [G,E,C,Mu,M,So]	£20
Dover's Beef Burger + French fries + bacon + smoked cheddar + mayo + salad + gherkin + coleslaw + tomato relish + onion rings [G*,M,E,So]	£19
Grilled Ribeye Steak 8oz + broccoli + roasted tomato + triple cooked chips + baby gem + choice of sauce - peppercorn, hollandaise, garlic butter [So,M]	£35
Cotswold Sausages + mashed potatoes + greens + caramelised onion + gravy [G*,S,Sd,M,So]	£18.5
Grilled Pork Tomahawk Steak 15oz + broccoli + roasted tomato + triple cooked chips + baby gem + garlic butter + apple sauce [So,M]	£29

PASTA

Goat Cheese + Beetroot Tortellini + black kale + beetroot + courgette + crispy onion + lemon butter [G,E,M,So]	£17
Spinach + Ricotta Tortellini + pine nuts + sage + parmesan + rocket salad + truffle oil [E,M,G,So]	£17
King Prawn Linguine + lemon cream sauce + green courgette + parsley + parmesan + crispy spring onion [G,Cr,E,M,So]	£19.5
Vegan Pea + Shallot Ravioli + wilted spinach + broad beans + crispy onion + pea purée + roasted tomato + lemon oil [G,So,Vg]	£17

CHEF INDUNIL'S AWARD-WINNING CURRIES

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

Pea + Cashew + Spinach Curry [GFI,N,So,V] 🌶	£18
Chef's Special Curry, an authentic chicken curry from the Far East & Asia [GFI,M,So] 🌶🌶	£18
Thai Red King Prawn + Green Bean Curry [GFI,Cr, F, M, So] 🌶🌶	£19.5
Ceylon Style Black Lamb Curry [GFI,So] 🌶🌶🌶	£22

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, **GFI**-Gluten Free Ingredients, **G***-Can be done gluten free, **V**-Vegetarian, **Vg**-Vegan.
All meals prepared in a kitchen that handles all 14 Allergens.