



## NOEL ARMS HOTEL

### NIBBLES

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

### LIGHT BITES

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

ON THE SIDE

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

<b>Vegan Sausages</b> + mashed potatoes + caramelised onion + greens + gravy [G,So,Sd,Vg]	£17
<b>Cotswold Ale Battered Haddock</b> + triple cooked chips + mushy peas + tartar sauce + lemon [G*,E,M,F,So]	£20
<b>Chef's Choice Pie</b> + mashed potatoes + greens + gravy [G,E,C,Mu,M,So]	£20
<b>Dover's Beef Burger</b> + French fries + bacon + smoked cheddar + mayo + salad + gherkin + coleslaw + tomato relish + onion rings [G*,M,Mu,E,So]	£19
<b>Sirloin Steak 8oz</b> + broccoli + roasted tomato + triple cooked chips + baby gem + choice of sauce - <i>peppercorn, hollandaise, garlic butter</i> [So,M]	£37
<b>Cotswold Sausages</b> + mashed potatoes + greens + caramelised onion + gravy [G*,Sd,M,So]	£18.5
<b>Grilled Pork Chop</b> + Pomme purée + fine beans + apple + mushroom sauce + crispy bacon [So,M]	£27

### PASTA

<b>Goat Cheese + Beetroot Tortellini</b> + black kale + beetroot + courgette + crispy onion + lemon butter [G,E,M,So,V]	£17
<b>Spinach + Ricotta Tortellini</b> + pine nuts + sage + parmesan + rocket salad + truffle oil [E,M,G,So,V]	£17
<b>King Prawn Linguine</b> + lemon cream sauce + green courgette + parsley + parmesan + crispy spring onion [G,Cr,M,So]	£19.5
<b>Vegan Pea + Shallot Ravioli</b> + 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*

<b>Roast Cauliflower</b> + Sweet Potato + Spinach Curry [GFI,So,Ve] /	£17
<b>Chef's Special Curry</b> , an authentic chicken curry from the Far East & Asia [GFI,M,So] //	£18
<b>Thai Red King Prawn + Green Bean Curry</b> [GFI,Cr, F, M, So] ///	£19.5
<b>Ceylon Style Black Lamb Curry</b> [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.