

Choice of Special

Starters

Milk Rice Arancini 6

Turmeric sauce + kachumber salad [So, Vg, G]

Tomato Mozzarella Salad 9

Guacamole + baby gem + tomato pesto [So, M, V]

Twice Baked Cheddar Cheese Souffle 11

Mushroom cream + pea shoot [E, G, Mu, So, M, V]

Prawn + Orzo Arancini 9

Chorizo relish mayo [So, M, G, Cr, Sd]

Pork Bon Bon 7.5

Piccalilli + chorizo relish [So, G, E, M, Mu, Sd]

Mains

Barbecue Chicken Thigh 16

Salad garnish + roast new potato + barbecue sauce [G, Mu, So]

Pea + Egg Ravioli 16

Peas + curly kale + truffle oil + parmesan + beans + black pepper [G, E, M, So]

Noel Arms Ploughman's 17

Salami + pickled herring + cheese + relish + apple + bread + celery + Egg [G, E, M, F, So, C]

Breaded Fish Cake 16

Poached egg + spinach + sauce hollandaise [G, E, M, F, So]

Roast Piri Marinated Chicken Half £ 19

Parmesan + truffle fries + house salad + piri piri mayo [M, So, Sd, E]

Spinach + Ricotta Tortellini 17

Pine nuts + sage + parmesan + rocket salad + truffle oil [E, M, G, So, V]

Goat Cheese + Beetroot Tortellini 17

Black kale + beetroot + courgette + crispy onion + lemon butter [G, E, M, So, V]

Herb Crust Salmon Supreme 19

Crushed new potato + green courgette + black kale + chive + caper sauce [So, F, M, G]

Slow Braised Smoked Beef Brisket 28

Dauphinoise potato + broccoli + roast carrot + red wine sauce [G, M, So]

Desserts

Warm Coffee + Walnut Cake 7

Coffee cream + toasted walnuts + vanilla ice cream [M, E, G, N]

Marmalade Bread + Butter Pudding 10

Creme anglaise + Vanilla ice cream [M, E, G]

Chocolate + Hazelnut Praline 11

Toffee sauce + toasted hazelnut + honeycomb ice cream + brandy basket [M, E, G, N]

St. Clements Cake 8

Mint chocolate chip ice cream + orange compote [G, M, E]

Mango + Passionfruit Parfit 8

Pistachio + cranberry biscotti + mango compote [N, M G, E]

Sticky Toffee Pudding 10

Vanilla ice Cream + toffee sauce [E, G, M]

Hot Chocolate + Rum Fondant 11

Mint chocolate chip ice cream + lime tuile [15min] [G M, E, So]

Spiced Apple + Cranberry Crumble 11

Creme anglaise + Vanilla ice cream [M, E, G, GFI*]

Ice Cream & Sorbet Selection 7

Mango compote + meringue + crumbs [M, E, So]

British Cheese Board 14

Quince jelly + Oxford Isis + Tunworth + Kidder ton Ash Goat
Cotswold Blue Brie + Quicker Mature Cheddar [G, M, C, So, GFI*]

Vegan Chocolate Brownie 7

Vegan Vanilla Ice cream [So, G]

Vegan Apple Pie 8

Vegan vanilla Ice cream + marinated prunes [G, N Almond]

Vegan Cheese Board 9

Celery + Grapes + Chutney + Biscuits + Jelly [G, C, So, GFI*]

ALLERGENS

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

All eggs are free-range, All our fish **MCS rating 3** or below

All the meat from local and nominated suppliers

Full ingredients are not listed, if you have any allergy intolerance or sensitivity,
please tell us before ordering

All Gluten Free Items are made on area with no gluten containing Ingredient