

Wherever possible we source our produce locally.
Our salad leaves & herbs are from Leamington spa, & our own garden. Our vegetables come from Drinkwater's farm in Ebrington (just round the corner) & all our chicken & eggs are free range.

Please allow up to 40 minutes for main courses if no starters are ordered especially during busy periods

A 10% service charge will be added to groups of 8 or more

SOUPS

Soup of the Day [v]	£5.00
Bouillabaise saffron potatoes, fennel, croutons, aioli	£6.95 / £9.95

STARTERS

Pork Rillettes celeriac remoulade	£5.50
Chicken Liver Pâté spiced apple chutney, toasted brioche	£6.50
Warm Carpaccio of Salmon capers, shallots & lemon vinaigrette	£6.50
Caesar Salad croutons, gem lettuce, parmesan, anchovies	£5.25 / £8.75
Roast Pumpkin & Goat's Cheese Curd Salad [v] pine nuts & rocket leaves	£6.50 / £8.75
Charcuterie (Ventrech, Bayonne ham, Saucisson), celeriac remoulade, cornichons, toasted pain poilâne	£9.75
Steak Tartare large served with pomme frites	£7.50 / £9.95

FISH & SHELLFISH

Moules Marinière Large with pommes frites	£6.50/ £9.75
Roast Hake 'Pont Neuf' potatoes, sauce Béarnaise, green salad	£13.95
Roast Salmon 'Garbure' puy lentils & smoked bacon, root vegetables, Savoy cabbage	£13.95
Roast Skate Wing cocotte potatoes, brown butter, shrimps & parsley butter	£16.95
Lobster 'Au Gratin' lobster & macaroni, gruyère cheese	£Market Price

MEAT & POULTRY

Confit Duck Leg chickpea, chorizo & smoked paprika cassoulet	£16.50
Braised Lamb Breast creamed potato, root vegetables, parsley & caper sauce	£15.50
Daube of Beef braised ox cheek, gratin dauphinoise potato, carrots & spinach	£17.95
8oz Sirloin Steak sauce Bordelaise or sauce Béarnaise, pommes frites	£18.95
Game Daily seasonal garnish	£Market Price

VEGETARIAN

Wild Mushroom Risotto truffle & parmesan	£11.75 / £15.75
Mr. Mumford's Onion & Gruyere Tart potatoes & green salad	£10.75

'RAISE THE REC'

FRIDAY 26TH FEB SUCKLING PIG FEAST AT THE NOEL ARMS



Join us for an evening of entertainment at the Noel Arms to raise money to redevelop the Chipping Campden Recreation Ground.

Tickets are £35 to include a 3-course dinner and £10 for your ticket will be donated directly to the 'Raise the Rec' fund.



Noel Arms Hotel

SEASONAL VEGETABLES

all at £3.50

Seasonal Vegetables
Chickpea & Chorizo
Buttered Spinach
Sprouting Broccoli & Almonds
Roasted Pumpkin & Thyme
Gratin Dauphinoise
Creamed Potato
Pommes Frites

CHEESE

Whole Baked Vacherin Cheese [for two, allow 15 mins] sour dough & cornichons	£0.00
Artisan Cheese biscuits, quince cheese, fig wheel	£0.00

DESSERTS

Crème Brûlée	£5.50
Warm Red Wine Poached Pear ginger buttermilk pudding, pain d'epices	£5.50
Bitter Sweet Dark Chocolate Tart caramel ice cream	£5.50
Apple Tart Tatin vanilla ice cream	£6.50
Selection of Ice Cream & Sorbet sable biscuits	£5.50

DESSERT WINES & PORTS

	100ml	BTL
Elysium Black Muscat, Andrew Quady, California	8.00	28.00
Essencia Orange Muscat, Andrew Quady California	8.00	28.00
Colheita, Tawny 1986	11.00	70.00
Pocas, LBV 2002	8.00	50.00

For a complete selection of Dessert Wines & Ports please ask for Juliana's wine list