



# Noel Arms Hotel

## Starters

<b>Soup</b> seasonal garnish	<b>£5.25</b>
<b>Crab &amp; Crayfish Cocktail</b> farragon & lemon mayonnaise, apple & cos lettuce	<b>£6.95</b>
<b>Pressed Terrine of Smoked Ham Hock</b> piccalilli, olive toasts	<b>£6.50</b>
<b>Caesar Salad</b> <span style="float: right;">sml <b>£6.50</b> / lrg <b>£11.25</b></span> gem lettuce, anchovies, bacon, garlic croutons, parmesan classic Caesar dressing	
<b>Pepper Crusted Beef Fillet</b> soft boiled duck egg, fresh herb salad, sweet corn salsa	<b>£7.95</b>
<b>Chicory, Pear &amp; Walnut Salad [v]</b> stilton dressing	<b>£5.75</b>
<b>Double Gloucester &amp; Red Onion Tart [v]</b> Charles Martell's Double Gloucester, dressed leaves	<b>£6.75</b>
<b>Green Pea &amp; Broad Bean Risotto [v]</b> <span style="float: right;">sml <b>£6.50</b> / lrg <b>£11.25</b></span> rocket salad, parmesan tuille	

## Main Courses

<b>Dover's 8oz Beef Burger</b> gently spiced beef burger, smoked Wensleydale cheese, bacon, triple cooked chips, confit onion	<b>£13.50</b>
<b>Pot Roasted Madgett's Farm Chicken Breast</b> thyme potato gratin, roasted beetroot	<b>£14.75</b>
<b>Herb Crusted Cutlets of Lighthorne Lamb</b> Lyonnais potatoes, baby spinach, fresh tomato sauce	<b>£16.50</b>
<b>Daily Market Fish</b> <span style="float: right;"><b>Market Price</b></span> seasonal garnish	
<b>Pan Fried Tranche of Coley</b> black olive mash, sautéed samphire, clam velouté	<b>£15.50</b>
<b>'Old Hooky' Beer Battered Haddock</b> triple cooked chips, mushy peas, tartare sauce	<b>£13.50</b>
<b>Grilled Mediterranean Vegetables [v]</b> orange cous cous & balsamic syrup	<b>£11.75</b>
<b>Homemade Spinach &amp; Ricotta Tortellini [v]</b> basil & garlic cream sauce	<b>£12.50</b>

### Rare Breed Longhorn Steaks

Supplied by Martin's Meats, Toddington

**8oz Rib Eye Steak or 8oz Sirloin Steak**  
**£17.95**

served with Grilled Tomato & Mushroom  
and your choice of

**Dauphinoise Potatoes, Triple Cooked Chips or French Fries**

**Café de Paris Butter, Peppercorn or Blue Cheese Sauce**  
**£1.50**

*We're Celebrating!*  
**Chef Indunil's Curry Club**  
*'Curry Pub Chef of the Year 2011'*  
a choice of authentic curries from the Far East

on the last Thursday of every month  
main course and a pint or a glass of wine  
£12.95

**Next on Thursday 28<sup>th</sup> July 2011**

## Puddings & Cheese

<b>Summer Fruit Trifle</b> brandy snap	<b>£6.50</b>
<b>Strawberry Eton Mess</b> fresh strawberries, chantilly cream, crushed meringue	<b>£5.75</b>
<b>Dark Chocolate Tart</b> pistachio ice cream	<b>£5.75</b>
<b>Crème Brulée</b> lavender shortbread	<b>£6.00</b>
<b>Queen of Puddings</b> baked meringue, bread pudding, crème fraiche sorbet <i>[Please allow 15 minutes for preparation]</i>	<b>£6.00</b>
<b>Selection of Ice Cream &amp; Sorbets</b> Cotswold Dairy Ice Cream Company	<b>£5.25</b>
<b>A Selection of British Cheese</b> St Eadburgha, St Oswald, Cerney Ash, Cotswold Blue, Westcombe celery, grapes, biscuits	<b>£7.75</b>

**Chef Indunil's**  
**Award-Winning Curry**

**2010 Award Winning Sri Lankan Black Lamb**  
yellow rice, pappadam, pickle & chutney  
**£15.50**

**2011 Award Winning Ceylon Style Seafood Yellow Curry**  
monkfish, king prawn & baby squid  
pappadam, pickle & chutney  
**£14.75**

**Daily Curry**  
an authentic curry from the Far East  
**£13.50**

**Green Pea & Cashew Nut Curry [v]**  
steamed rice, pappadam, pickle & chutney  
**£12.50**

Dauphinoise Potatoes **£3.00**    Triple Cooked Chips **£3.00**    Shoestring Fries **£2.50**  
House Green Salad **£2.25**    Seasonal Vegetables **£2.75**

Some dishes may contain nuts or dairy derivatives; game may also contain shot – please ask your server for details.  
All eggs are free range. All major credit cards are accepted. Cheques are accepted with a guarantee card. VAT is included at the current rate.  
Gratuities are not included and are entirely at your discretion.