

NIBBLES

Rosemary & Garlic Roast Potato [GF]	£3.00
Pork Scratching's, apple sauce [GF]	£3.00
Sticky BBQ Chicken Wings, lime, watercress [GF]	£4.00
Spiced Whitebait, confit garlic & lemon mayo [G]	£4.00
Salt & Pepper Prawns, paprika mayo (<i>sbells on</i>) [GF]	£6.00
Salt & Pepper Squid, harissa mayo [GF]	£6.00

SANDWICHES

Add a cup of soup for £3.50

Roast Cotswold Beef, horseradish, sweet onion	£8.50
Honey Roast Ham, wholegrain mustard	£8.50
Smoked Salmon, chive cream cheese	£9.50
Cheddar Cheese, red onion jam [V]	£8.50
Prawn Cocktail, cucumber, dill, iceberg lettuce	£9.50

ON TOASTED CIABATTA

Piri Piri Chicken, bacon, smoked cheddar, guacamole	£10.50
Cheesesteak, onion, green pepper, garlic mayo	£10.50
Fish Finger's, tartare sauce, tomato salsa	£10.50
Grilled Vegetables, hummus, tomato chutney [VVG]	£9.50

Sandwiches & Ciabatta, all served with Salad Garnish, Potato Wedges Coleslaw White or Brown Bread [G/GF]

ON THE SIDE

£4.00 EACH

Potato Wedges
Triple Cooked Chips
French Fries
Herb New Potato
Potato Salad, chive & spring onion
House Salad
Seasonal Vegetables
Buttered Greens

DOVER'S BAR MENU - 12 - 9.30PM SPECIALS MENU - 12 - 3PM & 6.30 - 9.30PM



Noel Arms Hotel
Chipping Campden – The Cotswolds

LIGHT BITES

Seasonal Soup of the Day, croutons, herb oil	£6.00
Cotswold Ham Hock Terrine, pickled gherkin, watercress, apple relish, curried sweet corn bread	£6.50
Crispy Pork Belly, crackling, apple sauce [GF]	£6.50
Olive & Bread Board, warm focaccia, red pepper hummus, guacamole, olives [G]	£6.00
Wild Mushroom & Chestnut Risotto, parmesan, pea shoots, truffle oil	£7.00
Chicory, Pear, Double Gloucester Cheese Salad, walnut, fine beans, rocket, fennel, white onion, cashew nuts, cider dressing [V/GF]	£7.50 £10.50
Grilled Chicken Caesar Salad, bacon, anchovies, croutons, parmesan, egg, Caesar dressing [GF]	£7.50 £10.50

PUB CLASSICS

Bubble & Squeak, topped with a poached egg, wild mushrooms, spinach, parsley sauce	£13.00
Cotswold Garden Sausage, mash potato, buttered greens, shallot sauce [G]	£13.50
Braised Smoked Ham Hock, eggs, sticky pineapple, chips	£13.50
Beef & Ale Pie, new potatoes and seasonal veg	£14.00
Pan Fried Calf Liver & Bacon, creamy mash, shallots sauce & crispy onion	£14.00
Dover's Beef Burger 8oz, lightly spiced, smoked cheddar, bacon, salad, mayo, triple cooked chips, tomato relish [G/GF]	£14.50
'Cotswold Ale' Battered Haddock, triple cooked chips, mushy peas, tartare sauce, lemon [G/GF]	£14.50
Rare Breed Cotswold Steaks	
Choice of: 16oz Rump Steak £26.00, 8oz Rib Eye Steak £26.00 or 8oz Rump Steak £21.00 grilled tomato, mushroom, rocket leaves, new potatoes/triple cooked chips / French fries béarnaise / peppercorn / rosemary sauce	

CHEF INDUNIL'S AWARD-WINNING CURRIES

Green Pea & Cashew Nut [VG/GF/N] /	£13.00
Chef's Special Curry, an authentic curry from the Far East [GF] //	£15.00
Sizzling Cotswold Beef in hoi sin sauce, steamed rice, prawn crackers	£15.00
Award Winning Sri Lankan Black Lamb [GF] ///	£16.50
Award Winning Ceylon Style Yellow Seafood, monkfish, king prawn, baby squid [GF] /	£16.50

All the curries served with pilau rice or steamed rice, poppadom

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. We have a written file available.

[G] Contains gluten

[GF] Gluten free

[V] Vegetarian

[VG] Vegan

[N] Nuts

WHITE BOTTLE

4. **Los Romeros Sauvignon Blanc, Chile** 🍷 £18.00
A refreshing sauvignon Blanc, with citrus and tropical fruit characters
A crisp finish
5. **Cullinan View Chenin Blanc, South Africa** 🍷 £20.00
Light fresh and creamy peach flavour.
6. **Granfort Chardonnay, France** 🍷 £21.50
Soft, Green apple-scented unoaked chardonnay with a refreshing finish.
7. **San Floriano Pinot Grigio, Italy** 🍷 £23.50
Fresh dry apple and pear
8. **Nederburg The Manor Chardonnay South Africa** £24.00
Aromas of lime with vanilla spice, crisp and fresh with a creamy texture and subtle citrus.
9. **Etchart Privado Torrontes, Salta, Argentina** £25.50
Fresh floral fragrant and dry.
10. **Picpoul de Pinet, France** £26.50
Fresh with a citrusy and stone fruit character highlighted with floral notes
11. **Dashwood Sauvignon Blanc New Zealand** £29.50
Zesty grapefruit, lime and passion fruit
12. **Gavi, La Doria, Italy** £32.00
Delicate aromas of white flower blossoms from this versatile cortese grape. Fresh apple and citrus hints with a light touch.
13. **Bay of Fires, Pinot Gris, Australia** £34.00
Lively, enticing aromas of spicy pear and rosewater, the just off-dry palate features characters of melon and peach
14. **Chateau du Seuil, Graves Blanc France** £35.00
Rich, supple yet vigorous white Bordeaux with a floral bouquet of citrus fruits, honey and a touch of vanilla.
15. **Chablis, Bouchard Aine & fils France** £37.00
White flowers and hints of fresh peach.

RED BOTTLE

19. **Los Romeros Merlot, Chile** 🍷 £18.00
Soft, juicy and shows spiced plum and dark berry fruit; velvety outlook.
20. **Between Thorns Shiraz, Australia** 🍷 £20.00
Classic fruit driven Shiraz with aromas of cherries and raspberries.
21. **Élevé Pinot Noir, Vin de France** 🍷 £21.50
Soft, lightly oaked cherries and blueberries with a hint of spice.
22. **Callia Lunaris Malbec, San Juan Argentina** 🍷 £23.50
Enticing aromas of cherry, plum with a background of warming spice, with freshness to the finish.
23. **Montepulciano d'Abruzzo, Italy** £24.00
Heady violet and orange hints.
24. **Errazuriz 1870 Mapuche Block Cabernet Sauvignon, Chile** £26.00
Deliciously ripe and smoky, notes of cherry, granite, and rhubarb compote.
25. **Viña Real Rioja Crianza, Spain** £29.50
Rich aromas of fruit cake and spice, rounded silky texture, smooth tannins.
26. **Château de Camarsac Oak-aged, Bordeaux Supérieur, France** £31.00
A well-structured wine with a complex and elegant palate made from a blend of Merlot, Cabernet Sauvignon and Cabernet Franc.
27. **The Invisible Man Tempranillo, Rioja Alta, Spain** £34.00
Fruit driven, with an almost New World style.
28. **Dashwood Pinot Noir, Marlborough New Zealand** £36.50
Red Cherry, winter spice, plum and vanilla.
29. **Alexander The Ham Factory, Spain** £39.00
Made from 100% Tinto Fino in Ribera del Duero.
30. **Chateau du Seuil, Graves Rouge France** £42.00
Good fruit character for a Graves with the Cabernet Merlot blend benefiting from a new oak.

ROSE BOTTLE

16. **Los Romeros Rose, Chile** 🍷 £21.00
This wine has a strawberry, raspberry and red plum fruit character on the soft, and very approachable palate.
17. **Vendange White Zinfandel California** 🍷 £22.50
A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.
18. **Marchesini Pinot Grigio Rosato del Veneto, Italy** 🍷 £24.50
Dry and subtly raspberry.

FIZZ

BOTTLE | 125 ml

1. **Galanti Prosecco Extra Dry, Italy** 🍷 £30.00
Fine, persistent, soft fizz surrounds a fruit spectrum of apple, pear with a hint of peach. £7.00
2. **Taittinger Brut Réserve, France** 🍷 £50.00
Intensely fragrant character, subtle biscuity complexity and superb elegance is due to a predominance of Chardonnay in the blend. £9.50
3. **Taittinger Prestige Brut Rosé, France** £65.00
Stylish and dry with delicious summer fruit aromas and a long, full-bodied flavour.



These bottles are also served by the glass in the denominations of 125ml, 175ml, 250ml please ask the server for more details.

CURRY NIGHT EVERY LAST THURSDAY OF THE MONTH

EVERY WEDNESDAY NIGHT CHOOSE A PUB CLASSIC MAIN COURSE AND HAVE A COMPLIMENTARY HOUSE DRINK