

The Howard Arms

GLUTEN FREE MENU

NIBBLES

Olives & Dill Pickles £5.95

House Made Hummus With Aubergine Pate Topped With Nuts, Chillies & Chives £5.95

STARTERS & LIGHT BITES

Scallops & Chorizo Risotto £13.25

Seared scallops atop a creamy chorizo and pea risotto, finished with a crunchy, flavourful herb crumb

Bacon Wrapped Asparagus £9.95

New season asparagus griddled and wrapped in smoked streaky bacon served with hollandaise sauce and a crispy crumbed poached egg

Whipped Goats Cheese & Heritage Tomato Bruschetta £8.95

Toasted bread and brushed with garlic topped with whipped goats cheese and heritage tomato's dressed with balsamic and basil emulsion

Cream of Tomato Soup £7.95

Rich tomato soup served with a chorizo pâté crostini

Creamy Garlic Mushroom £9.25

Mushrooms in a rich, creamy garlic sauce on toasted bread.

Sides £4.50

Chunky Chips

French Fries

Truffle & Parmesan Fries

Garden Salad

Homemade Onion Rings

Homemade Coleslaw

Seasonal Vegetables

Please note that our gluten-free options are prepared in a shared kitchen environment. While we take precautions, we cannot guarantee complete absence of gluten due to the potential for cross-contamination.



Spatchcock Chicken Solo £22.95

Marinated in lemon chili and garlic dressed with pico de gallo and green chimmi churri served with a choice of chips or fries, salad and toasted bread Sharing (2) £40.00

'Tapa de cuadril' Sharing (2) £40.00

Thinly sliced cap of rump quickly chargrilled and finished with chimichurri with your choice of fries or chips, side salad and toasted bread for mopping 550g

Belly Pork Porchetta £21.25

Rolled belly pork stuffed with Cumberland sausage flavoured with fennel and caraway on sweet potato mash with spinach puree, roast Roscoff onion and a rich pork soy jus

Fish And Chips £18.95

Battered in Ale, served with mushy peas and hand cut chips. Fresh lemon and homemade tartar sauce.

Braised Featherblade £23.50

Beef featherblade slow-cooked served with a smokey tomato and cumin jus on saffron risotto with asparagus and charred tomato

Cumbrian Rump of Lamb £24.95

Served with aubergine pate, new potatoes, olives, a creamy Appleby blencathra puree, a rich deep tomato ragu and finished with a herb crumb

Seafood Chowder £19.95

Haddock, King prawn, salmon and mussel with new potatoes, leeks and onions in a white wine cream, garnished with watercress and herb oil served with bread

THE GRILL

Howard Arms Burger £17.95

Beef patty in a bun, topped with melted mature cheddar cheese, sweet red onion marmalade, crisp salad, creamy coleslaw, golden fries, and crispy onion rings.

'Tapa de cuadril' 260g £22.95

Thinly sliced cap of rump quickly chargrilled and finished with chimichurri accompanied by your choice of fries or chips, side salad and toasted bread for mopping

8oz Ribeye £26.95

8oz Sirloin £25.95

All our steaks are served with a roasted tomato, a flavourful flat mushroom, hand-cut chunky chips, and topped with a fresh rocket

Steak Sauce £4.50

-Peppercorn -Garlic & Herb -Honey Mustard
-Blue Cheese -Diane & French Mustard