

We can boast that almost everything we serve on our menus has been made on the premises. We work hard at sourcing great produce, much of which is local. Our meat and poultry is butchered, cured and smoked on site and we make our bread every day. Our hens eggs are provided courtesy of our own 'Ladies' here at Arrow Mill. We have our own kitchen garden and our honey bees work very hard for us locally.

Please enquire about additional offerings.

Lunch Market Menu Prix Fixe



Baked button mushrooms, smoked bacon, garlic cream, Armagnac and melted Warwickshire cheese

Flash grilled Loch Duart Salmon, ponzu dressing and watercress

Mr Baileys' rare breed Berkshire Black pork belly and HP gravy

A soup for today – Allotment leek and potato



Harmony Farm entrecote beef steak, sauce Bordelaise, green beans and Almandine potatoes

Whole grilled Brixham landed Lemon sole, lemon butter, plain and simple

Paprika roast grain fed chicken supreme, local leeks and dry cured bacon

Sofrito and kitchen garden spinach cannelloni (v)



Orange & Grand Marnier pancakes, real vanilla ice cream

Layered Belgian chocolate bavaois, dark chocolate sauce and red berry sorbet

A plate of the best three Warwickshire and Worcestershire Farmhouse cheeses (£2.00 supplement)

2 courses £17.50 3 courses £21.50

To the best of our knowledge nothing on my menu contains GM products, some recipes contain nuts.

Gratuities are at the customers' discretion & not added to your bill, as is becoming practice and we don't charge you for our bread. Vat is included at a whopping 20%.

Note – the use of mobile phones in our restaurant causes our ovens to stop working.

Arrow Mill Hotel & Restaurant

Arrow, Warwickshire B49 5NL

t: 01789 762 419 f: 01789 765 170

e: eat@arrowmill.com w: arrowmill.com

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