

Sample Dinner Menu



Baked button mushrooms with smoked bacon, Armagnac, garlic cream, melted Earlswood cheese
 A perfectly poached Welsummer hens egg, 'Bubble & Squeak', pigs head and hollandaise
 House smoked pigeon breast, salt baked beetroot, walnuts and air dried ham
 Citrus cured salmon, fennel and orange salad, wasabi and ponzu
 Apple, foie gras and black pudding



The very finest 28 day dry aged chargrilled Harmony Farm Angus beef
 Roast chump of English lamb, grilled noisette, garden thyme and red wine, B49 5NL hedgerow jelly
 Mr Baileys' Berkshire Black pork, rack chop, belly and hickory smoked cheek, sticky HP gravy
 Whole grilled Brixham landed Lemon Sole, lemon butter, plain and simple
 Sofrito and garden spinach cannelloni, fire roasted cherry tomato sauce and buffalo
 mozzarella (v)



Orange and Grand Marnier pancakes, vanilla seed ice cream
 Red wine poached pear, chocolate cookies and cream
 Warm puff pastry apple tart, candied walnut and bourbon ice cream, toffee sauce (20 minutes or pre order)
 A plate of the best four Warwickshire and Worcestershire Farmhouse cheeses, (£3 supplement)



Arrow Mill blend coffee (from £2.50)

2 Courses £ 26 3 Courses £32

Bread and olives included

This menu was thoughtfully compiled by Simon Woodhams, chef / owner - many items on the menu are not listed, please inform the waiting staff if you have any allergies or aversions before you place your order. Please note that we do not add a discretionary service charge to your bill but the whopping 20% vat is included and mobile phones used in the restaurant stop our ovens from working. Thank you.

Arrow Mill Hotel & Restaurant

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