



THE HULLAVINGTON ARMS



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**STARTERS**  
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Chicken Liver Pate

Served with salad, toast & homemade chutney 5.95

Crispy Whitebait

Served with a side salad, tartare sauce & lemon wedge 5.95

Goats Cheese & Beetroot Salad

With roasted pine nuts & a balsamic dressing (v) 5.95

Creamy Garlic Mushrooms

Button mushrooms bound in a garlic, cream and white wine sauce. With toasted brioche and mixed leaf salad (v) 5.95

While you wait.....

Olives & Garlic bread to share £4.00

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ALLERGY ADVICE

Please speak to a member of our staff about ingredients in your meal when making your order

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**MAIN COURSES**  
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Pork Belly

With crispy bacon lardons, savoy cabbage, crushed new potatoes & a cider sauce 13.95

Chicken Ballotine

With apricot & thyme stuffing, served with sauté potatoes, steamed green vegetables & a light pepper sauce 13.50

Lamb Rump

With a sweet potato mash, braised red cabbage & a redcurrant sauce 13.95

Classic Carbonara

shallots & bacon bound in an egg, cream & parmesan sauce OR shallots & vegetables bound in an egg & cream sauce (v) 11.95

Traditional Fish & Chips

Beer battered fresh cod with skin on chips, crushed garden peas & homemade tartare sauce (GF & LIGHTER option available please ask) 11.95

8oz Ashdale Dry Aged Sirloin

Served with roasted tomato, button mushrooms, skin on chips and a melting stilton sauce 17.50

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**HOMEMADE BURGERS**  
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8oz Steak Burger

Breaded BBQ Chicken Burger

Topped with a choice of melted stilton or mozzarella, served with skin on chips, salad & homemade relish 11.50

Make it a monster!!!

Add any of the following for 0.75 per item:
bacon, mushrooms or egg

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## £10 MENU

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Goats Cheese & Beetroot Salad

With roasted pine nuts & a balsamic dressing

Traditional Chicken Caesar Salad

Grilled chicken, croutons, cos lettuce & an anchovy mayonnaise

Homemade Lasagne

Made with sirloin mince, creamy béchamel sauce & layered pasta served with garlic bread & side salad

Breaded Scampi

Served with skin on chips, crushed garden peas & homemade tartare sauce

Wiltshire Ham Egg & Chips

A Wiltshire classic of local ham, 2 eggs & skin on chips

Thai Green Curry

Cooked to your liking with coconut milk, lime & coriander served with rice, mango chutney & poppadom

Chicken & sweet potato **OR**

Vegetable & sweet potato

3 Egg Omelette

Served with a side salad

Made with ham & cheese **OR**

Cheese & mushroom

Add skin on chips for £1.00

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**BAGUETTES ALL £7.50**  
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Homemade breaded fish fingers with tartare sauce

Grilled sriracha chicken served with cool mayo lettuce & tomato

Cheddar cheese & pickle (v)

Brie & redcurrant sauce (v)

All served with salad & skin on fries

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**CHILDREN'S & SMALLER APPETITE ALL £6.00**  
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Fish & chips

Ham egg & chips

Steak burger

Mild Thai green curry

Vegetable & sweet potato

Chicken & Sweet Potato

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**SIDES**  
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Chips	3.00
Cheesy chips	3.75
Garlic brioche	3.50
Garlic brioche topped with melted mozzarella	3.95
Side of mixed leaf salad	2.95
Side of seasonal vegetables	2.95
Bread & butter	1.00

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**DESSERTS MENU**  
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Sticky toffee pudding
Apple crumble *GF **DF (topping)
Chocolate brownie *GF*
Cheesecake of the week
(Above served with a choice of ice-cream, cream or custard)
Eton mess *GF
Luxury ice-cream *GF
Sorbet *GF **DF
All desserts above 5.50
Cheese and biscuits 6.95 for 1 / 8.95 for 2 *GF on request

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**AFTER DINNER DRINKS**  
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HOT DRINKS

Americano 1.80
Latte 2.20
Cappuccino 2.20
Flat white 2.20
Espresso 1.30 / 1.80
Macchiato 1.60

Mocha 2.30
Hot chocolate 2.40

English breakfast tea 1.70
Earl grey tea 2.10
Peppermint tea 2.10
Camomile tea 2.10
Green tea 2.10

Irish Coffee 4.50
Bailey’s Liquor coffee 4.50
Tia Maria Liquor Coffee 4.50
Rum liquor coffee 4.50

SHORTS

Port
Cockburn fine ruby 2.20

Sherry
Harvey’s medium dry 2.20
Harvey’s Bristol cream 2.20
Tio Pepe 2.20

Brandy
Courvoisier 2.50

Single Malt Whisky
Laphroaig 3.00
Talisker 3.00
Oban 3.00
Dalwhinnie 3.00
Jura 3.00

Gin
- See Gin Menu at the bar

Blended Whisky
Haig Club 3.00
Jamerson 2.50
Jack Daniel’s 2.50
Jack Daniel’s Honey 2.50
Famous Grouse 2.50
Bell’s 2.50

Tequila
Jose Cuervo (gold) 2.00
Jose Cuervo (silver) 2.00
Blue Hour 2.20

Tia Maria 2.40
Bailey’s 2.40
Cointreau 2.40
Disaronno 2.40
Sambuca 2.00
Rubis 2.20

Please speak to a member of our staff about ingredients in your meal order

All prices stated are for single measures

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RED WINE

Central Monte Merlot Chile	Bottle	14.95
A beautiful bouquet of black cherries and red summer fruits. Soft tannins on the palate make for a very smooth and balanced wine	250ml	5.00
	175ml	4.00
	125ml	3.00
Parlez-Vous? Malbec France	Bottle	18.50
A delightful ruby colour that has an expressive bouquet of red fruits that leads to a harmonious and nicely structured wine	250ml	6.20
	175ml	4.70
	125ml	3.70
Cramele Recas Pinot Noir Romania	Bottle	17.50
Complex aromas of black cherry, raspberry and cinnamon. Medium bodied with dried fruit notes that combine with fresh red berries and sweet spice on the palate	250ml	5.80
	175ml	4.30
	125ml	3.30
Saint Emilion Reserve Dulong France	Bottle	25.95
Round and supple attack on the palate. Great, rich and fleshy structure. Notes of liquorice, red and black fruits aromas at the end.		

SPARKLING WINE

Prosecco Serenello Extra Dry Italy	Bottle	24.95
The delicious aromas of apple and pear melt into a smooth and fresh wine on the palate	200ml	7.80

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CHEF'S NOTES:

Please be patient - Absolutely everything is cooked fresh to order & therefore takes slightly longer than you may expect – it will be worth the wait!

FOR THOSE WITH SMALLER APPETITES.....

Please ask a member of our team as most of our menu can be served in a smaller portion!

Don't like mushrooms? Lactose Intolerant? Gluten free? Tomato allergy?
Please just ask! We can tweak most of the dishes it's no problem!

Gluten free bread always available
ALL our meat is sourced locally & is organic

Service charge is optional & not included

All prices include VAT at 20%

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ALLERGY ADVICE

**Please notify staff on arrival of any
allergies you have**

Don't forget to repeat the allergies
you have to the member staff when
ordering your food

**We can then notify you about the
ingredients in your meal when
making your order**

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