



TOLLEMACHE
ARMS
at Harrington





THE PERFECT
COUNTRY GIN

Thirst things first.

Warner Edwards, our award-winning artisan house gin, is produced in the picturesque village of Harrington. Our local craft distillers carefully and lovingly distil a range of fanastically smooth and aromatic gins using their farm's natural spring water, grain spirit and home-grown ingredients.

Gins

	single	double
G&T	£6.00	£9.00
Warner Edwards London Dry with Fever Tree Tonic.		
Rhubarb & Ginger	£6.00	£9.00
Warner Edwards Rhubarb Gin with Fever Tree Ginger Ale.		
Sloe with Lemon	£6.00	£9.00
Warner Edwards Sloe Gin with Fever Tree Bitter Lemon.		
Elderflower Fizz		£9.00
Warner Edwards Elderflower Gin topped with ice cold Prosecco.		

Bubbles

Prosecco Brut Spumante NV,

Donna Trevigiana, Treviso, Italy.....£27.00 bottle

Prosecco Brut Spumante, Treviso,

Pasqua, Non Vintage, Italy.....£6.50 per glass

Dry, light, easy-drinking bubbly from North-East Italy with mineral and earthy notes, along with tangy apple and peach scents.

Wines

Wines are like cars, we all have our favourites, our daily drive and our dream cars but they all do the same job at the end of the day!

175ml 250ml bottle

Whites

Chardonnay, Le Sanglier, South France.....£6.00 £7.00 £20.00
Light and fresh pineapple taste with a smooth rounded finish.

Pinot Grigio, Villa Borghetti, Italy.....£6.00 £7.00 £20.00
A top drawer Italian, dry on the palate with a grapefruit and almond note.

Rioja Blanco, Santiago, Spain.....£6.50 £8.50 £25.00
Straight up floral & herbal flavour with an intense citrus finish.

Sauvignon Blanc, Frost Pocket, Marlborough.....£7.00 £8.50 £25.00
Vibrant tropical notes with a long lasting flavour.

Gavi, Balbi Soprani.....£30.00
Intense citrus burst with plenty of flavour. Think Pinot Grigio but bigger!

Rose

Zinfandel Rose, Clockmaker, California.....£6.00 £7.00 £20.00
A lush sweet wine with hints of ripe red fruit.

Pinot Grigio Rose, Villa Borghetti, Italy.....£7.00 £8.50 £25.00
Balanced floral wine with plenty of soft fruits.

Red

Merlot, La Borie, Southern France.....£6.00 £7.00 £20.00
A real lip smacker, giving you full plum juiciness with a hint of pepper.

Shiraz, Tooma River, Australia.....£6.00 £7.00 £20.00
From the sun kissed coast of Oz to you. Fresh, vibrant and full bodied, just like the Australians.

Rioja Joven Tempranillo, Santiago, Spain.....£7.00 £8.50 £25.00
Red fruits and spice cuddle you up and will leave you satisfied.

Malbec, Alta Vista, Argentina.....£7.00 £8.50 £25.00
A personal fav, smooth, flavourful and a great easy drinker. Sometimes too easy!

Cabernet Sauvignon, Stekkenbosch, South Africa.....£30.00
Hedgerow fruits with a smokey finish. Perfect for steaks, pizzas and burgers.

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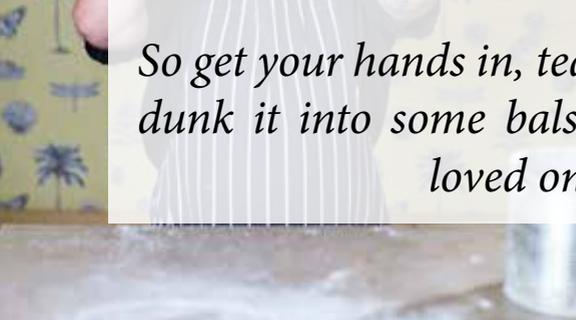


THE PERFECT
COUNTRY PUB



We believe there is no better place than being at the dinner table with family, the table must be packed with food, everyone digging in and helping themselves.

So get your hands in, tear open that bread, dunk it into some balsamic & feed your loved ones.



Welcome to our little pub in the country.

Our aim is to do the simple things right, go the extra step, make you feel at home and let you realise food is about fun. Our influences & inspirations come from all across the globe, this may be an authentic pizza from a trip to Italy, chicken wings we tried in Malaysia or an amazing burger we ate on a trip to NY.

Pub made bread & nibbles

Great to enjoy whilst reading through the menu or having a pre-dinner drink.

Sundried tomato & rosemary focaccia.....£4.00

With balsamic, extra virgin olive oil & aubergine caponata.

Garlic focaccia.....£4.00

Drenched in a roasted garlic & rosemary butter.

Fresh fried nachos dusted in cajun spices.....£4.50

With nacho cheese & zingy avocado dip.

Nibble board.....£7.00

House mix of marinated olives, aubergine caponata, and warm focaccia & fried nachos..

Starters

Our starters are perfect for creating what we love to do around the dinner table - sharing, talking and enjoying great company. Order a few, put them in the centre of the table and get stuck in.

Locally made Brixworth Pate.....£6.00

Served with onion chutney and sourdough toast.

Crispy chicken wings.....£6.00

With our spicy house red pepper & chilli sauce, dusted in sesame seeds & fresh coriander.

Fresh buffalo mozzarella (V).....£6.50

Crown Prince squash, clementine & pecan salad with Farringtons Oil dressing.

Citrus marinated King prawn kebab.....£7.00

Served with bashed avocados, sourdough toast & bloody Mary mayo.

Triple cheese mac 'n' cheese fritters (V).....£6.00

With smashed fried herbs and a chilli jam.

Slow cooked chorizo sausages

served with their cooking juices.....£7.50

With garlic & almonds served with charred focaccia.

Classic devilled whitebait.....£5.50

Served with a crisp fennel, orange & coriander salad & garlic mayo.

Slow cooked Jerk spiced Turkey Leg taco.....£6.00

With fresh clementines, pickled red cabbage, jerk dressing & toasted peanuts.



All of our beef is farmed, reared, aged and butchered by the skilled team at our supplier Joseph Morris based in South Kilworth



**THE PERFECT
COUNTRY PUB**



From the Char Grill

All steaks are served with skin on fries, battered onion rings, rainbow slaw & creamy peppercorn sauce.

“Why not upgrade to sweet potato fries – just £1.50 – why not? Or even more perfect with our steaks is the bacon’d savoy cabbage in a sweet garlic butter, give it a go, you won’t be disappointed”.

10oz Rump Cap (full of flavour, tender our favourite).....	£17.00
10oz Sirloin (stunning flavour with a good cap of fat).....	£18.50
8oz Rib eye (centre eye of fat helps it stay moist).....	£19.50
16oz T-Bone (the best combo of sirloin and fillet).....	£25.00
7oz Fillet (lean, tender and no fat).....	£23.00

½ Roast chicken your way.....£13.00

Cooked low and slow to keep it super juicy, then roasted on high to give you that roast chicken we all know and love, just simply choose your flavour;

- **Flamed in Piri Piri**
- **Squeezed in fresh lemon & gremolata**
- **Sea salt & cracked pepper (our preference)**

Sides

Skin on chips.....£3.00	Bacon’d savoy cabbage.....£3.00 With a garlic & herb butter.
Sweet potato fries.....£4.00	Rocket, parmesan & sweet onion salad.....£3.00 With rapeseed oil dressing
Chavvy chips.....£3.50 Drenched in melted cheese sauce.	Battered onion rings.....£4.00
Cowboy Fries.....£4.00 House spice seasoning, hot sauce, pulled pork, cheese sauce.	

Burgers

We’ve tasted enough burgers to sink the Titanic!

We think great ingredients and quick cooking make for a great burger, we just use beef chuck, short rib and bone marrow, super simple but super tasty.

All stacked in a brioche bun with lettuce, tomato & gherkins served with skin on fries, onion rings & rainbow slaw

“Why not upgrade to sweet potato fries – additional £1.50 – why not?”

The Tolly.....£13.00

With crispy bacon, melted cheese & house mayo.

The Lion.....£15.00

Beef patty with bbq pulled pork, jalapenos & house mayo.

Our local hero burger.....£14.00

Each month we ask a local chef/legend or charity to create a wicked burger for us, we then donate £1 from every hero burger sold to our PERFECT Foundation which helps local charities. Ask your server and they will let you know this month’s special, who created it and where they work.

El Pablo.....£15.00

Beef patty, pulled bbq pork shoulder, bashed avocado, nacho sauce, chipotle mayo.

What did the cheese say in the mirror? (V).....£12.00

Marinated halloumi with red pepper, sun dried tomatoes and olive tapenade.

From Portugal with love.....£14.00

Piri Piri & flamed chicken thigh sliced thick, melting cheese, piri piri & garlic mayonnaise.

The Ripper in carb city.....£15.00

Beef patty with chorizo, crisp mac n cheese fritters, spicy wing sauce and more cheese!

Nemo can fly!!!.....£13.00

Our version of a fillet ‘O’ Fish! Beer battered haddock, dressed fennel & tartare sauce.

The Mighty Red Cow.....£17.00

Two Tolly burgers stacked high
(Feeling extra brave – add another Tolly on top for £2)



THE PERFECT
COUNTRY PUB

*A pizza can be dead easy to make.
'00' grade flour, yeast, water & salt.
Organic ingredients, kneaded,
nurtured and given time.
Time is what really helps develop a
fantastic dough.
We give ours days not hours.*



Pizza

The secret to a great pizza is great toppings, a loved dough and amazing hand shaping skills.

We hand roll our pizzas, no rolling pins here, which helps make our pizzas wafer thin, creating that perfectly crisp base with light and fluffy crusts.

“Why not add a fresh salad to accompany your pizza, my fav is the rocket & parmesan salad, really peppery but getting bursts of sweet onion is lush!”

Margherita (v).....£9.00

Tomato base, ripped basil & mozzarella.

Margherita and some.....£11.00

Aged Parmesan, sun dried tomato, buffalo mozzarella & rocket.

The wild thing (v).....£10.00

Baked mushrooms, truffle oil, stilton, caramelised onions & rocket.

The Stateside£13.00

Everythings bigger over there, so this is loaded with burger balls, salt beef, pickles & drizzled in house burger sauce.

Pepperoni.....£10.00

Tomato bottom, pepperoni sausage middle, mozzarella top. Simple!!

Squashin it all in (Vegan).....£9.00

Butternut squash, caramelised onions, basil, artichokes, sun dried tomatoes, fried herbs.

The absolute Pig.....£12.00

Bbq pork shoulder, smoked bacon, roast ham, roquitto peppers.

Sally Army.....£12.00

Fennel crusted salami, tender stem broccoli, artichokes, olives.

Salads

Chicken & pulled ham Caesar salad.....£13.00

Griddled chicken thigh, Big Green Egg smoked ham, baby gem lettuce, pine nuts, sweet onions and freshly grated aged parmesan drenched in a lush creamy Caesar dressing.

Perfect superfood salad your way.....£13.00

With fresh & zesty giant couscous, tender broc, red cabbage, sweet onions, spinach, fennel, toasted nuts & gremolata.

Just pick your topping and enjoy!

- **Griddled salt & pepper chicken thigh.**
- **Grilled seabass fillets tossed in gremolata.**
- **Pink peppercorn & thyme marinated crispy halloumi.**

Sides

Skin on chips.....£3.00

Sweet potato fries.....£4.00

Chavvy chips.....£3.50

Drenched in melted cheese sauce.

Cowboy Fries.....£4.00

House spice seasoning, hot sauce, pulled pork, cheese sauce.

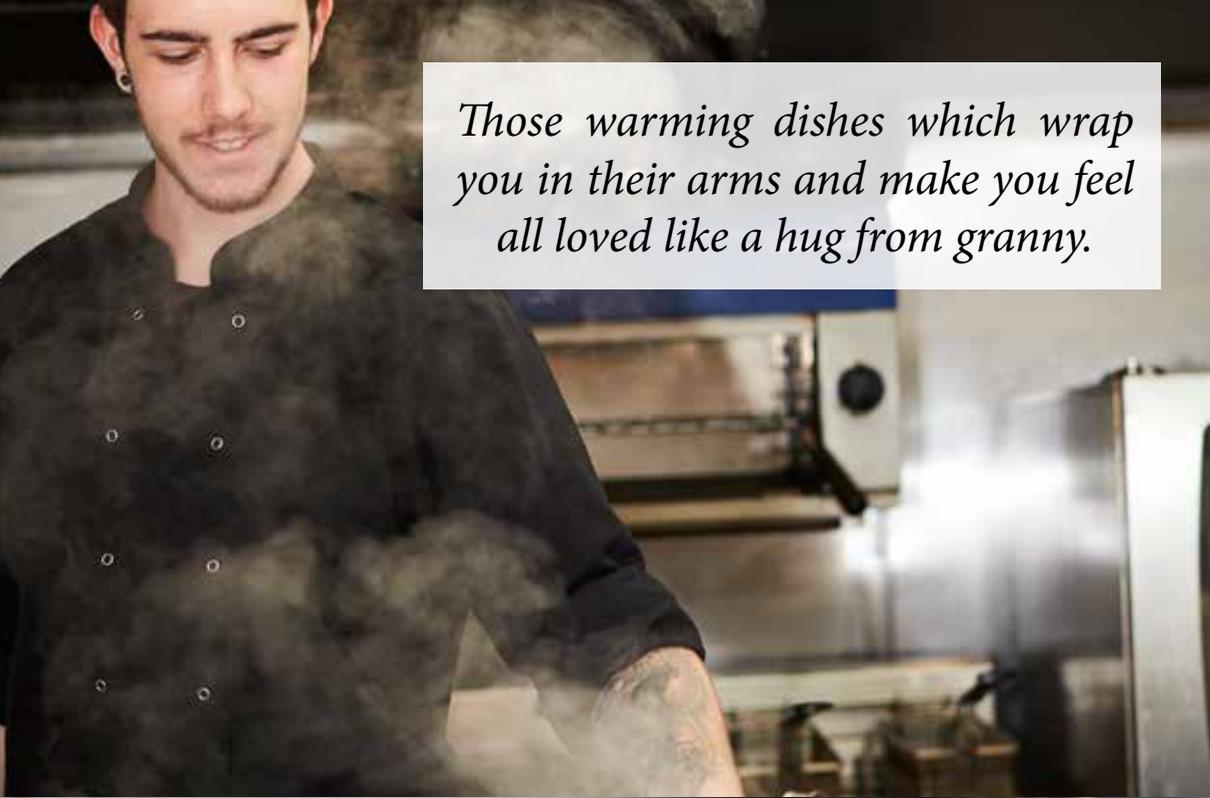
Bacon'd savoy cabbage.....£3.00

With a garlic & herb butter.

Rocket, parmesan & sweet onion salad.....£3.00

With rapeseed oil dressing

Battered onion rings.....£4.00



Those warming dishes which wrap you in their arms and make you feel all loved like a hug from granny.



**THE PERFECT
PUB CLASSICS**

Pub Classics

“All these dishes are very hearty but if you’re feeling extra peckish then order some new potatoes or sweet potato fries”.

Beef bourguignon.....£15.00

Cooked classically in a rich red wine sauce with smoked bacon lardons, baby onions & button mushrooms.

Slow cooked Orchard reared pork belly£14.00

Cooked with sage, chestnuts & cranberry served with Tuscan beans & bacon'd savoy cabbage.

Proper haddock & chips.....£11.50

Coated in a Triple Hopped IPA batter served with skin on chips, tartare sauce & garden peas.

Thyme & garlic roasted mushrooms.....£12.00

Tossed through gnocchi in our sundried tomato & pesto sauce.

Overnight cooked Moroccan spiced lamb shank.....£16.00

Served with a tomato & apricot spiced stew with herbed giant couscous.

Sides

Skin on chips.....£3.00

Sweet potato fries.....£4.00

Chavvy chips.....£3.50

Drenched in melted cheese sauce.

Cowboy Fries.....£4.00

House spice seasoning, hot sauce, pulled pork, cheese sauce.

Bacon'd savoy cabbage.....£3.00

With a garlic & herb butter.

Rocket, parmesan & sweet onion salad.....£3.00

With rapeseed oil dressing

Battered onion rings.....£4.00

Fish

Chargrilled Jerk spiced swordfish.....£13.00

Served with a vibrant & creamy sweet potato, coconut & chickpea Jamaican curry.

Lightly grilled Seabass fillets.....£14.00

Over a fresh nicoise salad of green beans, new potatoes, olives, spinach & baby gem dressed in Farringtons Mellow Yellow Dressing.

Grilled plaice fillets.....£13.00

Served with a one pan wonder of Cornish new potatoes, artichokes, spinach, peas & fennel with a light citrus butter.

Sunday Lunch

We absolutely love Sundays, spending time with family around the dinner table is one of life's simple pleasures but one to be cherished.

We serve roasts from 12pm until we run out, so booking is 100% advised.

Our roasts are served with crisp Maris Pipers, huge Yorkshire puddings, seasonal vegetables from Troops of Brixworth and roast gravy.

Roast sirloin of 28 day aged beef.....£14.50

Dry aged sirloin of beef from our butcher Joseph Morris, unbelievable meat that we simply cook overnight, keeping it pink so you can enjoy it at its best.

Orchard reared hog roast pork (belly & loin).....£13.00

Rolled with an apple, apricot & sage stuffing served with apple sauce & crackling.

Celeriac & mushroom nut roast.....£11.00

Served with the best of seasonal vegetables, Yorkshire potatoes and veggie gravy.



A great dessert served with the most beautiful coffee is the most classic combination, but what's even better is one of our amazing liqueur coffees, our personal favourite has to be with a smooth shot of amaretto dropped in.

Desserts

The magic of an amazing dessert is the power it has to make you feel comforted, whether you're a chocaholic, love our sticky tocchetti fingers or just simple love a bowl of sorbet, then we have you covered

The PERFECT sticky toffee pudding.....£6.00

With West Country salted ice cream & bourbon toffee sauce.

Orange sorbet.....£6.00

Served with chilled limoncello & toasted almonds – clean, refreshing & the perfect end to any meal.

The Dolly Parkin Knickerbocker.....£6.00

Layers of gingery parkin, chocolate cream, hazelnut chocolate sauce, sloe gin cranberries and cherry & custard ice cream.

Dark chocolate & Baileys pot.....£5.50

With hot chocolate cream & shortbread biscuits.

Apple, blackberry & pear crumble.....£6.00

With triple nut crumble & caramelised biscuit ice cream (...trust me!!).

Cinnamon dusted tocchetti.....£5.00

Served with a rich Nutella sauce to drown them in.

Gluten free Strawberry Eton Mess cheesecake.....£6.00

With strawberry ice cream & coulis.

Colton Basset Stilton.....£7.50

Served with caramelised onion chutney, Warner Edwards Sloe gin and biscuits.

Coffee and Hot Beverages

Americano.....£1.50

Double shot of espresso topped with water.

Espresso.....£1.80

Short & sharp, the coffee lover.

Flat White.....£2.75

Two double shots topped with milk.

Cappuccino.....£2.25

Single shot with frothed milk

Tea

Proper, rolled whole leaf tea, packed with fresh flavour, that will brew and develop in front of your very eyes.

Breakfast Tea.....£2.25

Fresh, buttery and balanced enough not to create that bitter, metallic tang that nobody asked for.

Earl Grey.....£2.25

Our personal favorite! With fresh bergamont and orange peel give it a stunning fresh flavor, this Earl Grey is excellent at converting sceptics.

Morrocan Mint.....£2.25

Large, hand rolled leaves of peppermint give this tea a real tingly mouth feel. This is a bish, bash, bosh blend.

Green Tea.....£2.25

Yunman leaves give a lovely smooth and slightly grassy flavour, a tea you can enjoy because it tastes nice not just because it's healthy.

Latte.....£2.75

Single shot with milk.

Macchiato.....£2.25

Single shot with frothed milk.

Mocha.....£2.75

Think Cappuccino with added chocolate.



W.E. are Warner Edwards: innovative craft distillers and creators of award winning, hand-made artisan gins. We are passionate about quality, flavour and authenticity with a core goal to save the world from mediocre gin!

CURIOSITY TOUR

Come and visit Falls Farm, as we unveil the secrets and true craftsmanship that goes into the making of each bottle of our delicious gin.

Beginning with the story of how Warner Edwards came to fruition, you will meet 'Curiosity', our bespoke copper-pot still, take a tour of our Botanical Garden, and enjoy a tasting experience of our global award winning gins in the 'Tack Room' Bar.

To book a tour, visit our website at **www.warneredwards.com**

