



# 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 fantastically smooth and aromatic gins using their farm's natural spring water, grain spirit and home-grown ingredients.

Ask your server about our Warner Edwards inspired cocktail of the month

### Gins

	single	double
<b>G&amp;T</b> .....	£6.00	£9.00

Warner Edwards London Dry with Fever Tree Tonic.

	£6.00	£9.00
<b>Rhubarb &amp; Ginger</b> .....	£6.00	£9.00

Warner Edwards Rhubarb Gin with Fever Tree Ginger Ale.

	£6.00	£9.00
<b>Sloe with Lemon</b> .....	£6.00	£9.00

Warner Edwards Sloe Gin with Fever Tree Bitter Lemon.

	£9.00
<b>Elderflower Gin with Mediterranean tonic</b> .....	£9.00

Hand picked elderflower buds harvested once a year make this refreshing and floral gin so unique.

### Bubbles

	£7.50 per glass
<b>Lunetta prosecco Trento, Italy</b> .....	£7.50 per glass

Perfect for the person that doesn't like to share the bottle, an individual bottle which can easily be pimped to bring that James Bond glamour.

<b>Kir Royale</b> .....	+ £3.00
<i>The ultimate Bond with fruity creme du cassis</i>	

<b>Sloe Gin Fizz</b> .....	+ £3.50
<i>Warner Edwards Northamptonshire sloes makes this now classic</i>	

<b>Aperol Spritz</b> .....	+ £3.50
<i>An Italian staple now brought to you. Refreshing flavours of Seville oranges, grapefruit, stunning prosecco and topped with soda.</i>	

<b>Cava brut, Marques de la Concordia, Spain</b> .....	£28.00
<i>Fresh and lively with a creamy texture that lingers in the mouth.</i>	

### 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!

#### Whites

175ml 250ml bottle

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

<b>Pinot Grigio Garganega, Villa Borghetti, Italy</b> .....	£6.25	£7.75	£22.50
Delicate and floral with hints of citrus and peach.			

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

<b>Sauvignon Blanc, The Visitors, Marlborough</b> .....	£6.50	£8.50	£25.00
Vibrant tropical notes with a long lasting flavour.			

#### Rose

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

<b>Pinot Grigio Rose, Villa Borghetti, Italy</b> .....	£6.50	£8.50	£25.00
Balanced floral wine with plenty of soft fruits.			

#### Red

<b>Merlot Delle Venezie, Pasqua, Italy</b> .....	£6.00	£7.00	£20.00
Fruity and clean with inviting blackcurrant, plum and herbaceous notes.			

<b>Shiraz, Solander, Australia</b> .....	£6.25	£7.75	£22.50
Soft and fruity with spicy dark berry fruit flavours.			

<b>Malbec, Alta Vista, Argentina</b> .....	£6.50	£8.50	£25.00
A personal fav, smooth, flavourful and a great easy drinker. Sometimes too easy!			

<b>Rioja Joven Tempranillo, Santiago, Italy</b> .....	£6.50	£8.50	£25.00
Red fruits and spice cuddle you up and will leave you satisfied.			



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.....£5.00**  
With balsamic, extra virgin olive oil & caramelised onion chutney.

**Garlic focaccia.....£4.00**  
Drenched in a roasted garlic & rosemary butter.

**Nibble board.....£8.00**  
House mix of marinated olives, caramelised onions, warm focaccia & fried nachos with cheese sauce.

## 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.

**Whole Tiger Prawns.....£7.00**  
Baked in their shell to keep them sweet and succulent, in local wild garlic butter.

**Slow cooked chorizo sausages  
served with their cooking juices.....£7.50**  
Sweet garlic & almonds with charred focaccia.

**Warmed tender local English asparagus (V).....£7.00**  
Garlic mayonnaise, aged cheddar, gem lettuce & garlic croutons.

**Crispy chicken wings.....£6.50**  
With our spicy house red pepper & chilli sauce, dusted in sesame seeds & fresh coriander.

**Crispy pork belly bites.....£6.50**  
With a sharp Braeburn apple sauce and English mustard.

**Severn & Wye Valley Oak smoked salmon.....£7.00**  
With crayfish dressed in Bloody Mary mayo on charred sour dough toast.

**Brixworth Pate.....£6.00**  
A true local champion! Served with thick toast & caramelised onion chutney.

**Warm chickpea & coriander falafel (V).....£6.50**  
Fried till crispy but moist inside with coriander salad & a lemon & garlic yoghurt.

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.*

## 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.

### **Chunky Greek salad (V).....£11.00**

With a fresh & vibrant Greek style salad of tomatoes, avocado, red peppers, feta cheese, fresh mint and a zesty yoghurt.

Add to this a little extra Greek touch.

- **Charred lamb kofta skewers.....£4.00**

### **Our PERFECT plants & grains salad (Vegan).....£10.00**

With fresh & zesty giant couscous, tender broccoli, kale, avocado, sweet onions, spinach, fennel, toasted nuts, pumpkin seeds & gremolata.

Add some top toppings.

- **Griddled salt & pepper chicken thigh.....£4.00**
- **Grilled seabass fillets tossed in gremolata.....£4.00**
- **Pink peppercorn & thyme marinated crispy halloumi (V).....£3.50**

## Sides

### **Skin on chips.....£3.00**

### **Chavvy chips.....£3.50**

Drenched in melted cheese sauce.

### **Cowboy Fries.....£4.00**

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

### **Bacon'd seasonal greens.....£3.00**

With a garlic herb butter.

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

With Farringtons Mellow Yellow rapeseed oil dressing.

### **Sweet potato fries.....£4.00**

Dusted in a fruity jerk seasoning.

### **Battered onion rings.....£4.00**

And ranch dressing.

## 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.*

*Chef recommends - "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.

### **Virgin Mary Mark II (Vegan).....£10.00**

Our pizza sauce, Will's Bloody Mary seasoning, cherry tomatoes, olives & ripped basil.

### **The wild thing (v).....£12.00**

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

### **Pepperoni.....£11.00**

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

### **A celebration of Mrs B's allotment (Vegan).....£11.00**

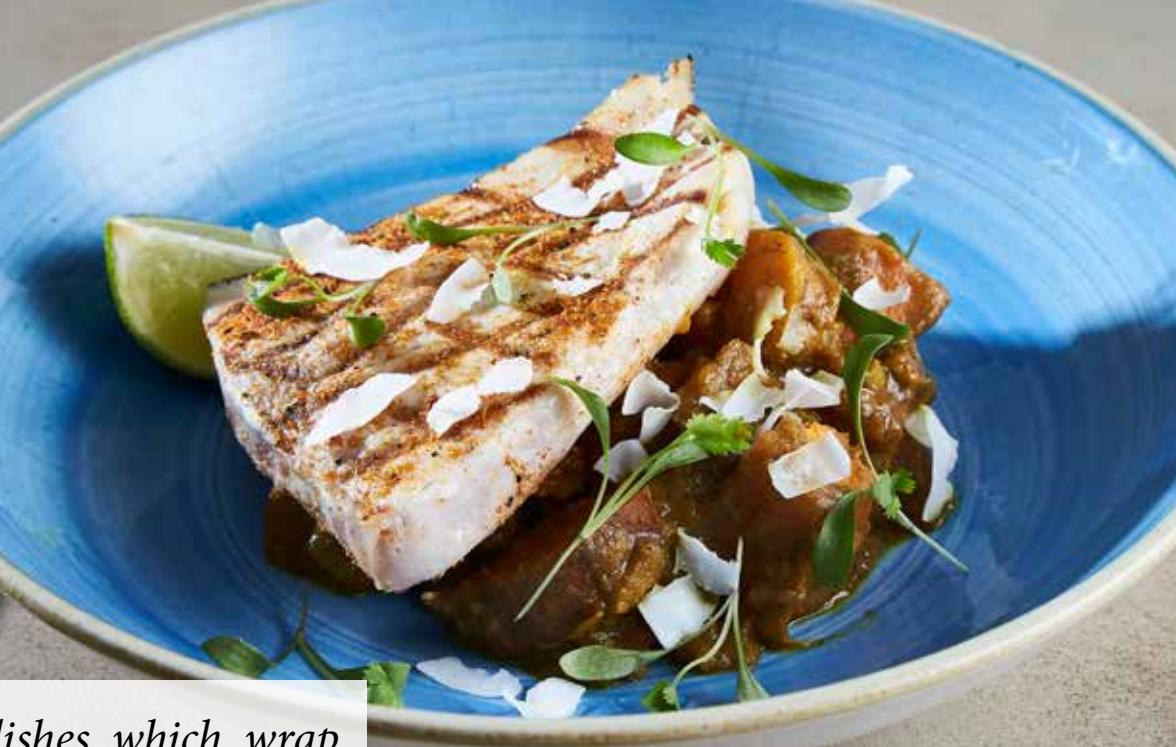
English asparagus, fresh peas, charred courgettes, caramelised onion base.

### **The taste of Paella.....£13.00**

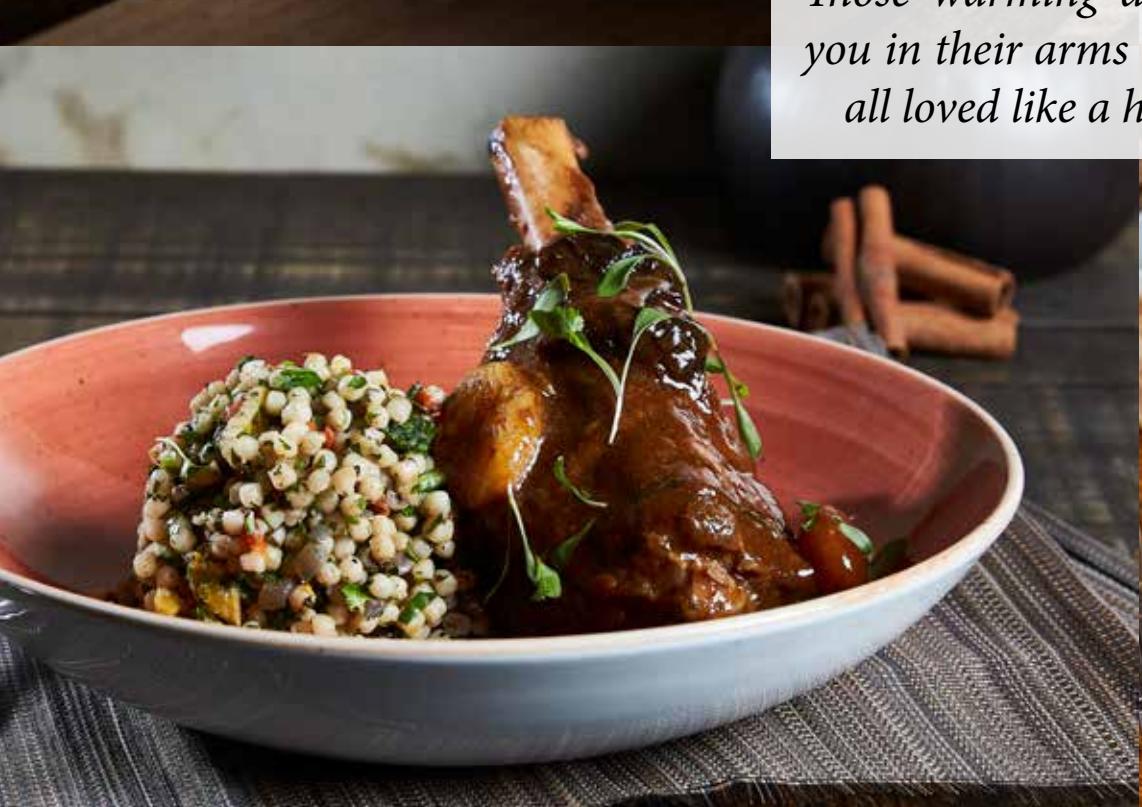
Tomato base, slow cooked chorizo, paprika chicken, roasted red peppers, smoked paprika & chorizo drizzle,

### **Rick Stein's wing man.....£12.00**

Garlic butter base, smoked salmon, English asparagus, crayfish tails, spinach & fresh cheddar.



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



## Pub Classics

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

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

**12 hour braised Beef Tawdry.....£15.00**

Our dish we designed for Northamptonshire Day. Local beef cooked in Warner Edwards sloe gin, juniper, thyme and red wine. Served chunky with root vegetables and seasonal greens. A cracking dish celebrating everything great about our county.

**Proper haddock & chips.....£11.50**

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

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

My memories of Marrakech. Roasted hot to give a subtle smoky taste, then rubbed in our blend of spices and bathed slowly in a tomato, red onion & apricot tagine style sauce. Served rustic with our herbed giant couscous.

**Portobello mushroom, stilton & walnut macaroni cheese (V).....£12.00**

Made even more gooey & luscious with a handful of mozzarella then baked with a sage crumb to bring even more flavour. We recommend a side of sweet potato fries or garlic focaccia for that double carb lifestyle, let's be honest no one got thin eating mac 'n' cheese!

## Sides

**Skin on chips.....£3.00**

**Chavvy chips.....£3.50**

Drenched in melted cheese sauce.

**Cowboy Fries.....£4.00**

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

**Bacon'd seasonal greens.....£3.00**

With a garlic herb butter.

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

With Farringtons Mellow Yellow rapeseed oil dressing.

**Sweet potato fries.....£4.00**

Dusted in a fruity jerk seasoning.

**Battered onion rings.....£4.00**

And ranch dressing.

## Fish

**Chargrilled Jerk spiced swordfish.....£13.00**

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

**Lightly grilled Seabass fillets.....£14.00**

With a light feta cheese, tomatoes, roasted red pepper, avocado, fresh mint & rocket salad dressed in Farringtons Mellow Yellow salad dressing & dotted with a zingy lemon & garlic yoghurt.

**Lightly grilled sole fillets.....£13.00**

Served super super simple, celebrating this season's champions! Lightly cooked Jersey royals, tender asparagus, baby corn, iron rich kale and a citrus dressing.

## 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.*

**Slow roast rump of Joseph Morris Beef.....£14.50**

Dry aged rumps of beef from our butcher Joseph Morris, unbelievable depth of flavour that we simply cook overnight, low and slow, keeping it pink so you can enjoy it at its best.

**Overnight cooked orchard rear pork.....£13.00**

Pork belly and loin rolled together with sage & onion stuffing served with apple sauce.

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

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



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

## From the Char Grill

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

"Why not upgrade to jerk spiced sweet potato fries – just £1.50 – why not? Or even more perfect with our steaks is the bacon'd seasonal greens in a sweet garlic butter, give it a go, you won't be disappointed".

**Cajun roasted baby back ribs braised in bourbon bbq sauce.....£14.00**

**10oz Rump Cap (full of flavour, tender our favourite).....£17.00**

**10oz Sirloin (stunning flavour with a good cap offat).....£18.50**

**8oz Rib eye (centre eye offat 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. Choose your flavour;

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

## Sides

**Skin on chips.....£3.00**

**Chavvy chips.....£3.50**

Drenched in melted cheese sauce.

**Cowboy Fries.....£4.00**

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

**Bacon'd seasonal greens.....£3.00**

With a garlic herb butter.

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

With Farringtons Mellow Yellow rapeseed oil dressing.

**Sweet potato fries.....£4.00**

Dusted in a fruity jerk seasoning.

**Battered onion rings.....£4.00**

And ranch dressing.

## 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 jerk spiced sweet potato fries – additional £1.50 – why not?"

**The Tolly.....£13.00**

With crispy bacon, melted cheese & house mayo.

**The Red 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 charity, The PERFECT Helping Hand which helps local charities. Ask your server and they will let you know this month's special, who created it and where they work.

**Tandorloumi (V).....£12.00**

Tandoori spiced haloumi with roasted red peppers, baby corn, coriander & a zingy lemon yoghurt.

**Asian Chicken.....£14.00**

Sirachi dipped griddled chicken with sweet pickled onions, coriander & gauchang mayo.

**The hipster.....£14.00**

Beef patty, fresh avocado, fried egg, tender chorizo & garlic mayo.

**The American adventure.....£14.00**

Char grilled salt 'n' pepper chicken glazed in Frank's sauce, blue cheese, ranch dressing & sweet pickled onions.

**The White Horse - stallions choice.....£17.00**

Two juicy beef patties - stacked with double bacon & cheese.

(Feeling extra brave – add another Tolly on top for £2).



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 a fan of a simple bowl of sorbet. Then we have you covered.*

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

With West Country salted caramel ice cream & bourbon toffee sauce.

**Raspberry sorbet.....£6.50**

Served with chilled crème de framboise, orange caramel & amaretti biscuit - clean, refreshing & the perfect end to any meal.

**Banoffee knickerbocker.....£6.00**

Roasted bananas, vanilla cream, butterscotch sauce, banana crisps & double choc chip cookie.

**Gluten free dark chocolate brownie.....£5.50**

With hazelnut chocolate sauce & vanilla bean ice cream.

**Gooey baked choc chip cookie.....£6.00**

With honeycomb ice cream (think a chocolate fondant wrapped in a cookie).

**Cinnamon dusted tocchetti.....£5.00**

Served with a rich Nutella sauce to drown them in.

**Chocolate & orange pot.....£6.00**

With vanilla cream & double choc chip cookie.

**Shropshire blue 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 bergamot and orange peel give it a stunning fresh flavor, this Earl Grey is excellent at converting sceptics.

**Moroccan 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](http://www.warneredwards.com)

[f WarnerEdwardsDistillery](#) [@warner\\_edwards](#) [warneredwards](#)

