

# THE ARCHES

Wine Bar + Kitchen

## NIBBLES

### Multi-grains Bread - 4

Multi-grains bread served with olive oil & balsamic

### Mixed Olives- 4 (VE)

Marinated mixed olives

### Spiced Almonds - 3.5 (VE)

Roasted almonds with smokey flavour

### Chorizo Bites - 9

Honey glazed mild chorizo

### Guacamole & Corn Tortilla Chips 7 (VE)

Classic guacamole served with corn tortilla

### Hummus & Pita Bread - 8 (VE)

Classic hummus, spicy rose harissa & sumac with pita bread

BOARDS

### Charcuterie Board - 20

Bresaola, salami Milano, Parma-ham, olives, Manchego cheese, onion chutney & bread

### Cheese Board - 16 (V)

Selection of cheese, honey & cheese crackers

### Antipasto Platter - 16 (V)

Grilled pepper, artichoke, aubergine, semi-dried cherry tomato Sott'oli with grilled Halloumi, served with bread

### Burger Sliders - 16

3 mini beef cheeseburgers with tomato relish, garnish & brioche bun

BOARDS

## MAINS

### Classic Fish & Chips - 18

Beer battered Haddock tail, peas, tartare sauce & grilled lemon

### Stuffed Aubergine- 15 (V)

Stuffed aubergine with onion, garlic, mushroom & cheese served with salad

### Sea Bass - 18

Pan-fried Seabass, sliced beef tomatoes, broccoli & salsa verde

### Grilled Sirloin Steak - 24

Grilled Sirloin Steak, herb garlic butter served with rocket & parmesan salad

## SMALL PLATES

### GARDEN

### Cauliflower Florets - 8.5 (VE)

Roasted cauliflower florets, toasted sesame served with romesco sauce

### Grilled Asparagus - 9 (V)

Grilled asparagus, walnuts ketchup & crispy Burford brown eggs

### LAND

### Lamb Kofta - 13

Grilled lamb kofta, labneh, mint & pomegranate dressing

### Grilled Chicken- 10

Grilled chicken thighs, herbed lemon dressing with crispy slaw

### SEA

### Garlic & Chilli Prawns - 14

Black tiger prawns, chilli, garlic & coriander served with sliced bread

### Whitebait- 9

Deep fried whitebait, tartare sauce & lemon

SIDES

### Cajun Fries - 4.5 (VE)

### Mixed Green Salad - 4.5 (VE)

### Green Vegetables - 4.5 (VE)

SIDES

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergies or dietary requirements, so we can support you in your food choices. Adults need around 2000 kcal a day. All prices are inclusive of VAT at a prevailing rate. A discretionary 12.5% service charge will be added to the final bill