



NIBBLES

Multi-grains Bread - 4

Mulri-grains bread served with butter of the day

Mixed olives- 3.5 (VE)

Marinated mixed olives

Spiced Almonds - 3.5 (VE)

Roasted almonds with a natural smokey flavour

Cajun Spice Fries - 4.5 (VE)

Crispy french fries dusted with a flavorful blend of Cajun spices

SMALL PLATES

GARDEN

Beetroot Salad - 7.5(VE)

baby beetroots, forage mix leaves, walnuts and shallots onions dressing

Burrata - 10 (V)

Creamy burrata cheese, baby plum tomatoes, micro cress

LAND

Lamb Cutlets - 14

Grilled lamb cutlets, mint green peas , baby potatoes and crispy shallot onions

Harissa Chicken - 13

Harissa marinated chicken supreme, served with Moroccan couscous.

SEA

Gambas al Ajillo- 12

Tiger prawns sautéed in olive oil, garlic, chili, accompanied by multi grain bread

Grilled Salmon- 14

Grilled Salmon supreme, broccoli & salsa verde

CHARCUTERIE

Charcuterie Board - 16

Selection of cured meats, olives, house pickles, Manchego cheese and onion chutney

Cheese Board - 13.5

Selection of cheese, honey and cheese crackers

SPECIAL STEAK

Grilled Sirloin Steak - 25

Grilled Sirloin Steak, served, herb garlic butter, served with fries & salad.

SIDES

Green Beans - 5 (VE)

Sauteed green beans with shallot onions and olive oil

Mixed Green Salad - 4.5 (VE)

Mixed green leaves, house salad dressing

Cajun Spice Fries - 4.5 (VE)

Crispy french fries dusted with a flavorful blend of Cajun spices

CLASSIC

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The Arches Beef Burger - 15.5

Grilled beef burger, mustard mayo, mature cheddar, burger garnish and brioche bun

Classic Fish & Chips - 16

Beer battered Cornish Haddock tail, peas, tartare sauce and grilled lemon

Spaghetti Bolognese - 14

Spaghetti pasta, slow cooked beef minced, served with Parmesan

Caesar Salad - 10

Romaine lettuces, herbed croutons, parmesan cheese and Caesar Dressing

ADD ON

Chicken -3.0 | Smoked salmon -3.0 | Avocado - 2.0 | Bacon - 2.0

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