

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

Spicy Chorizo - 9

Honey glazed mild chorizo & bread

Guacamole & Corn Tortilla Chips 7 (VE)

Classic guacamole served with corn tortilla

BOARDS

Charcuterie Board - 20

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

Cheese Board - 16 (V)

Selection of cheese, chutney, honey & cheese crackers

Antipasto Platter - 16 (VE)

Grilled pepper, artichoke, aubergine, semi-dried cherry tomato Sott'oli, olives, pitta bread & hummus dip

Baked Camembert- 17 (VE)

Baked camembert with rosemary served with bread & caramelised onion

BOARDS

MAINS

Classic Fish & Chips - 18

Beer battered Haddock tail, peas, tartare sauce & lemon

Pan-Fried Salmon - 20

Pan-fried salmon with confit cherry tomato, new potatoes, green beans & grilled lemon

Grilled Sirloin Steak - 28

Grilled sirloin steak, herb & garlic butter served with rocket and fries

The Arches Burger - 16

Beef patty, smoked cheddar, relish, tomato, lettuce, onion & brioche bun with fries

SMALL PLATES

GARDEN

Butternut & Mushroom - 9 (V)

Roasted butternut squash, mushrooms, cheese fondue & crushed walnuts

Grilled Halloumi Bruschetta - 9 (V)

Crusty bread with grilled vegetables and halloumi on top

LAND

Beef Skewers - 13

Grilled chunks of sirloin steak served with chimichurri & pico de gallo

Crispy Chicken- 12

Deep-fried crispy chicken marinated in yoghurt with wasabi mayo

SEA

Garlic & Chilli Prawns - 13

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

Salt & Pepper Squid - 9

Fried squid, sea salt and cracked pepper, lemon & green herb aioli.

SIDES

Cajun Fries - 4.5 (VE)

Seasoned with spice cajun

Mixed Green Salad - 4.5 (VE)

Mixed leaves with citrus dressing

Green Vegetables- 4.5 (VE)

Steam green beans and broccolis

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