



* EX. SUNDAY 周日除外

ALL DAY DEALS

全天 / 周优惠¹



MONDAY 周一

BURGERS 20% OFF 汉堡八折



TUESDAY 周二

PIZZA BUY ONE, GET ONE FREE

比萨买一送一



WEDNESDAY 周三

SELECTED VEGAN DISHES 20% OFF

大部分纯素菜品八折



THURSDAY 周四

STUFF'D SAUSAGES MEAL 20% OFF

塞香肠套餐八折



FRIDAY 周五

FISH & CHIPS 炸鱼配薯条 ¥118



SATURDAY 周六

BUY ONE, GET ONE FREE ON A SELECT

BEER (WE SELECT THE BEER)

精酿 (指定啤酒) 买一送一



SUNDAY 周日

1:00PM - 2:00PM – PRE-BOOKING REQUIRED

ENGLISH ROAST BEEF LUNCH

传统英式烤牛肉大餐 ¥188 需提前预定



6:00PM - 10:15PM

SANDWICHES & WRAPS 20% OFF

三明治, 卷饼八折

EXCEPT HOLIDAYS 节假日除外

TRADITIONAL ENGLISH **SUNDAY**

ROAST BEEF LUNCH

周日英国传统午餐³⁵

英式烤牛肉

Traditional family home cooked Sunday roast lunch. Australian roast beef with roast potatoes, roast sweet potatoes, roast carrots, broccoli, homemade Yorkshire pudding, horseradish and gravy. 英国传统的家庭烤牛肉: 澳大利亚烤牛肉配烤土豆, 烤红薯, 烤胡萝卜, 西兰花, 自制约克郡布丁, 辣根和肉汁



AVAILABLE 1-2PM EVERY SUNDAY.

RESERVATIONS ARE WELCOME.

每周日13:00-14:00供应, 欢迎预约用餐 010-8532 5335



¥ 188 / Per Person
一位

Add any Beer/House Wine/Prosecco **+ ¥ 30**

任选一杯-啤酒/家葡/普赛克 - 加30元

**TO MAKE YOUR RESERVATION PLEASE CALL 010-8532 5335 OR
ADD WECHAT ACCOUNT "ARROWFACTORY1"**

如需预定请拨打 010-8532 5335

或添加微信号 "ARROWFACTORY1"



BRITISH CLASSICS 16



英式经典



FISH & CHIPS

¥ 128

炸鱼薯条

Beer-battered Icelandic haddock with chips, peas, and tartar sauce

深海黑线鳕鱼裹上箭厂啤酒糊炸至金黄酥脆, 配薯条, 甜豌豆和“塔塔”酱



BANGERS & MASH

¥ 85

香肠土豆泥

Three English pork sausages served on a bed of mashed potato in a sea of beer onion gravy, Peas on the side

三个英式草本猪肉塞手工香肠放在土豆泥上, 配甜豌豆和焦糖洋葱肉汁



STEAK & ALE PIE

¥ 108

牛肉啤酒派

Beef and vegetables slow cooked in our Country Ale and beef stock, baked in a homemade pie crust Served with peas, carrots, mashed potato, and our in-house gravy

牛肉粒炒至断生, 加蔬菜和箭厂啤酒慢炖, 放入自制酥皮中烘烤, 配甜豌豆, 小胡萝卜, 土豆泥和肉汁



CHICKEN & MUSHROOM PIE

¥ 98

鸡肉蘑菇派

Button mushrooms and chunks of chicken breast cooked in white wine, chicken stock and cream, topped with a flaky pie crust

黄油煎口蘑, 加入奶油

鸡汤和大块鸡肉, 放入自制酥皮中烘烤, 配甜豌豆, 小胡萝卜和土豆泥



STUFF'D 塞

CRAFT SAUSAGES 手工香肠¹⁵



100 % HANDMADE 百分百手工制作
FRESH INGREDIENTS 新鲜食材
NO PRESERVATIVES 无添加剂

THE HERBIE ENGLISH PORK

英式草本田园 (猪肉)

Classic English banger with a load of fresh herbs
经典的草本英式香肠

THE SAGE PORK & BEEF

德式圣人 (猪肉&牛肉)

German Bratwurst flavoured sausage 德式风味香肠

THE SIESTA PORK

午间小憩 (猪肉)

Spanish Chorizo influenced recipe with smoked paprika and red wine
烟熏辣椒和红酒调味的西班牙香肠

THE SPICE OF LIFE PORK

跳跃的火花 (猪肉)

Fresh chillies and spices with potato and mushrooms
混合新鲜辣椒, 香料, 土豆和蘑菇的辣香肠

“塞”

手工自制香肠
手工自酿啤酒



STUFF'D 塞

CRAFT SAUSAGES 手工香肠¹⁵

SAUSAGE MEAL

¥ 85

塞香肠套餐

Served in a small baguette with Sauerkraut, small salad, and chips(fries)

一根香肠夹在小法棍里, 配德式酸菜, 蔬菜沙拉和薯条



SAUSAGE + BAGUETTE

¥ 65

塞香肠+法棍

Served in a mini baguette with Sauerkraut

一根香肠和小法棍, 配德式酸菜



SINGLE SAUSAGE

¥ 50

一根塞香肠

Please Choose One Sausage, Served with Sauerkraut

请选择一根香肠, 配德式酸菜



CURRYWURST

¥ 65

咖喱酱塞香肠薯条

The Berlin street food favourite, served with chips

柏林街头风味小吃



FROZEN UNCOOKED

¥ 58

SAUSAGES (2 PC.) TO TAKEAWAY

外卖冷冻塞香肠 (2根)

Takeaway our sausages and cook yourself - perfect for BBQ, oven, grill or frying! 我们的香肠适合外带回家自行烹饪——非常适合烧烤、烤箱、烤架或煎锅!





BURGERS 汉堡¹⁴

180g, 100% Australian beef patty, served in a toasted bun alongside, chips or sweet potato fries ^{+¥5} or a side salad. 约180克100%澳洲安格斯牛肉, 配烤制汉堡面包。请您选择薯条或蔬菜沙拉。如配红薯条需另加5元。

HAMBURGER 牛肉汉堡 ¥ 80

CHEESEBURGER 牛肉奶酪汉堡 ¥ 85

BACON CHEESEBURGER 牛肉培根奶酪汉堡 ¥ 90

DOUBLE CHEESEBURGER 双牛肉双奶酪汉堡 ¥ 118

PULLED PORK BURGER 手撕慢烤猪肉汉堡 ¥ 90

House smoked BBQ pulled pork with cheese, avocado, ranch coleslaw and lettuce
烟熏手撕慢烤猪肉, 奶酪, 牛油果和生菜丝

EL RANCH HAND 墨西哥牛仔汉堡  ¥ 95

Sour cream, ranchero salsa, chorizo crumble, cheese, coriander, tortilla haystack, guacamole, Sriracha 搭配酸奶油, “莎莎”酱, 西班牙香肠碎, 奶酪, 香菜, 炸玉米饼丝, 牛油果酱和时拉差辣酱

MORNAY GLORY MUSHROOM SWISS ¥ 95

蘑菇瑞士奶酪酱汉堡

Griddled Ham, sautéed mushrooms, Gruyere and Emmental Mornay sauce
搭配煎火腿, 黄油煎口蘑, 古老也和埃曼塔奶酪酱



VEGAN
BE
HEROES
素食英雄

VEGAN BURGERS 严素汉堡¹⁴

VEGAN CHEESE BURGER 严素汉堡 ¥ 80

Burger patty, Cheese, mayo pickles, lettuce, tomato slice. 100% vegan.
植物饼搭配纯素奶酪和蛋黄酱, 加上酸黄瓜, 生菜和煎西红柿片, 夹在纯素面包中, 带来别样的美味

EL VEGAN RANCH HAND  ¥ 90

严素墨西哥汉堡

Burger patty, coconut sour cream, ranchero salsa, chorizo crumble, cheese, coriander, tortilla haystack, guacamole and Sriracha. 100% Vegan 别样植物饼, 椰子酸奶酱, “莎莎”酱, 素肉碎, 纯素奶酪, 香菜, 炸玉米饼丝, 牛油果酱和一丝丝火辣的时拉差辣酱, 令人垂涎欲滴

OFF THE SMOKER 烟熏¹⁶



TEXAS BBQ PORK RIB ￥178 果木烟熏慢烤猪肋排

House smoked pork ribs in a sticky BBQ glaze, served with vegetable sticks

精选优质猪肋排, 长达6小时的烟熏慢烤, 使其充分吸收苹果木的香气, 再刷上独特的自制烧烤酱, 每一口都散发着浓郁的德克萨斯风味, 配蔬菜条. 猪肋排约500g



STEW 炖类¹⁶

CHOOSE ONE SIDE: MASHED POTATO, TORTILLA CHIPS, SMALL BAGUETTE OR RICE

请任选一种: 土豆泥, 玉米片, 小法棍或米饭

SLOW COOKED CHUNKY BEEF CHILI

墨西哥香辣牛肉煲 🌶️

￥85

Chunks of Australian beef, peppers, onions, spices, and kidney beans slow braised in our Back in Black stout

选用优质的澳大利亚牛肉, 加入辣椒, 洋葱和芸豆, 倒入箭厂啤酒, 文火慢炖。搭配牛油果酱、酸奶油、车达奶酪碎和炸红薯丝



PORK CHEEK & CHORIZO ESTOFADO

西班牙铁锅烧肉

￥80

Served with mashed potato and vegetables 肥瘦刚好的猪脸肉和自制香肠组合, 加入芸豆, 香料和葡萄酒放入铁锅中慢煮打造出一道具有浓郁西班牙风味的菜肴



ERITREAN BEEF STEW IN BERBERE

SPICE 贝贝蕾炖牛肉 🌶️

￥85

Served with Ethiopian lentils cooked with spiced butter and tomatoes, and a cumin and saffron pilau rice 异国风味的炖牛肉搭配埃塞俄比亚小扁豆和藏红花米饭





WRAPS AND SANDWICHES

卷饼和三明治¹³

Please choose side salad or fries on the side
请选择搭配小沙拉或者小薯条

BUFFALO CHICKEN WRAP

¥ 80

水牛城炸鸡卷饼

Crispy chicken leg meat in spicy tangy buffalo sauce with cheese, avocado, ranch coleslaw, and lettuce wrapped in a wheat tortilla 经典的水牛城酥脆鸡腿肉搭配奶酪, 新鲜牛油果和清爽的生菜丝, 卷在小麦饼里, 美味不停歇



✓ FALAFEL WRAP 鹰嘴豆爆炸卷饼 🌶️ ¥ 75

Chickpea falafel balls, hummus, tahini garlic sauce and raw slaw wrapped in a wheat tortilla. 炸鹰嘴豆丸子, 鹰嘴豆酱和生菜丝一起卷在小麦饼中, 鲜香酥脆。

Choose to add: fresh coriander/Middle Eastern Chilli sauce
您可以选择加香菜, 中东辣椒酱。



✓ VEGAN DONER KEBAB

¥ 80

素肉孜然阿拉伯卷饼

TVP(peanut) Fried with cumin, wrapped in homemade Naan Bread with shredded VEG, minted coconut yoghurt, roasted red pepper & garlic sauce. 用自制的馕饼卷着孜然花生蛋白素肉炒洋葱和生菜丝, 搭配浓郁的植物基酸奶酱和烤红椒蒜香酱, 口感丰富。

Please Choose Spicy or Not Spicy 您可以选择辣或不辣



ROAST BEEF ON RYE

¥ 95

烤牛肉黑麦三明治

150g Roast Australian beef, sauerkraut, creamy Russian dressing and cheese, served in toasted rye bread 德式黑麦面包片夹着150克烤澳大利亚牛肉, 德国酸菜, 足量的奶酪和俄式奶



VEGAN BE HERO 素食英雄¹⁶

✓ VEGAN LASAGNA 纯素千层肉

¥ 83

Vegan Lasagna with Omnipork. Served with chips(fries) and side salad 搭配薯条和蔬菜沙拉





PIZZAS 比萨 18

MARGHERITA 马格瑞特

¥ 78



STUFF'D SAUSAGEFEST 香肠伙伴

¥ 96

A mix of Stuff'd sausages, with onions and peppers
“塞” 香肠混合拼, 洋葱, 彩椒



MEDITERRANEAN 地中海

¥ 95

Mozzarella, Feta, Tomato Sauce, Pepperoni, Aubergine,
Courgette, Pesto



PARMA HAM & ARUGULA 火腿芝麻菜

¥ 99

Parma Ham, Arugula, Parmesan and Mozzarella Cheese
帕尔马火腿, 芝麻菜, 巴马臣奶酪, 马祖里拉奶酪



PEPPERONI (SALAMI) 意大利腊肠

¥ 90



VEGAN PIZZAS 严素比萨 18

VEGAN MARGHERITA 严素

¥ 78

Vegan Mozzarella, and tomato sauce 纯素马祖里拉奶酪和西红柿酱

VEGGIE PESTO PIZZA 严素罗勒

¥ 88

Vegan Mozzarella, tomato sauce, broccoli, peppers and
pesto 纯素马祖里拉奶酪, 西红柿酱, 西兰花, 彩椒, 罗勒酱





SNACKS & SHARING PLATES

拌酒小食¹¹

THAI PRAWN SPRING ROLLS 泰式整虾卷 ¥ 68

Six marinated prawns, hand wrapped then deep fried, served with Thai sweet chili sauce 6只明虾裹春卷皮炸至金黄酥脆, 配泰式甜辣酱, 味道鲜美



HONEY ROASTED WINGS 蜜汁烤鸡翅 ¥ 68

Marinated chicken wings roasted with a sticky glaze 用特制酱料腌制的鸡翅烤制而成的美食, 表面覆盖着一层黏稠的酱汁。



FRIED CHICKEN WINGS 香脆炸鸡翅 ¥ 68

Six crunchy deep-fried wings in traditional coating 六块外皮酥脆的炸鸡翅



FRIED CHICKEN BITES 炸鸡块 ¥ 68

Marinated chicken leg meat in a deep fried crispy batter 腌制鸡腿肉裹上香脆炸粉油炸而成



✓ THE COLONEL TURNS IN HIS GRAVE ✓ CAULIFLOWER WINGS 炸菜翅 ¥ 60

Six deep fried battered cauliflower wings, celery, carrot, and cucumber sticks, served with a side of Plant Based sour cream and a boat of spicy Buffalo sauce 6大块金黄酥脆的菜花佐以植物基酸奶酱和水牛城酱, 配芹菜, 胡萝卜和黄瓜条



✓ HUMMUS PLATE 鹰嘴豆酱配馕饼 ¥ 45

Served with homemade hummus with homemade Naan Bread pita bread, celery, carrot, and cucumber sticks 自制鹰嘴豆酱和自制馕饼, 配芹菜, 胡萝卜和黄瓜条



COLD CUTS PLATTER 农家小憩拼盘 ¥ 108

Salami, Parma Ham, French Ham, Brie Cheese, Sliced Gherkins, Home Pickled Onion Slices, Olives, 2x Small Baguette 萨拉米, 帕尔马火腿, 法式火腿, 必然奶酪, 酸黄瓜, 腌制洋葱, 橄榄和小法棍





SNACKS & SHARING PLATES 拌酒小食¹¹

FRIES 薯条



✓ **CHIPS 薯条**

¥ 40

✓ **SWEET POTATO FRIES 红薯条**

¥ 45

LOADED FRIES 奶酪熔岩薯条



CHILLI CHEESE CHIPS 辣牛肉酱

¥ 65

Fries topped with our beef Chilli and melted Cheddar
薯条, 德克萨斯辣牛肉酱和车达奶酪的组合, 口感浓郁

BBQ PULLED PORK 手撕猪肉

¥ 65

topped with Cheese and sour cream 淋上奶酪和酸奶油

GONG BAO 宫保汁 含花生

¥ 65

Classic Gong Bao sauce (**with peanuts**) and cheese 经典宫保酱
(含花生米) 和奶酪 **Or you can choose Grassroots Plant Based Cheese !! 草根植物奶酪** ✓ 可供选择, 如需替换请告诉我们!

NACHOS 墨西哥玉米片



✓ **TORTILLA CHIPS 玉米片**

¥ 40

Fried corn tortilla chips served with guacamole and salsa
搭配牛油果酱和“莎莎”酱

✓ **VEGAN NACHOS PLATE 玉米片俱乐部** 🌶️ ¥ 60

Fried Corn tortilla chips topped with vegan cheese, vegan sour cream, Soyrito chili, refried beans, guacamole, and siracha sauce
炸玉米片搭配了多种美味酱料: 纯素奶酪, 植物基酸奶酱, 素肉辣椒酱, 芸豆, 牛油果酱和时拉差辣酱, 尽享素食美味



BEEF CHILI NACHOS PLATE 🌶️

¥ 65

辣牛肉酱奶酪玉米片 (含猪肉)

Fried corn tortilla triangles topped with cheese, sour cream, beef chili, refried beans, guacamole, and siracha sauce 炸玉米片配车达奶酪, 酸奶油, 辣牛肉酱, 芸豆, 牛油果酱和时拉差辣酱



SALADS 沙拉¹²



✓ GARDEN SALAD 田园沙拉

¥ 50

Mixed greens, cherry tomatoes, cucumber, radish, rye croutons, dressed in balsamic vinaigrette 这款沙拉简单美味, 包括了混合蔬菜, 黄瓜, 樱桃番茄和萝卜, 加上香脆的黑麦面包丁, 最后淋上油醋汁



MEDITERRANEAN SALAD 地中海沙拉 ¥ 65

Mixed lettuce, grilled courgette, aubergine, peppers and onions, sun dried tomato, olives, pine nuts, pesto & feta cheese, dressed in balsamic 混合沙拉, 烤青瓜, 烤茄子, 洋葱, 烤彩椒, 菲达奶酪, 橄榄, 晒干的西红柿, 松仁, 罗勒酱和油醋汁混合在一起, 呈现出丰富多彩的地中海风味 **ADD SOME STUFF'D SAUSAGE? +¥10 加点塞香肠? 加十元**



PARMA HAM & ARUGULA SALAD

¥ 75

火腿芝麻菜哈密瓜沙拉

Arugula, baby spinach, honey melon, cucumber, Cherry tomatoes, Parma ham, parmesan cheese and balsamic vinegar 鲜嫩的芝麻菜, 菠菜苗和黄瓜, 甜美的哈密瓜和樱桃番茄, 配上独特风味的帕尔玛火腿和巴马臣干酪, 淋上浓缩黑醋, 咸香美味令人愉悦



CHICKEN & BACON KETO SALAD

¥ 75

生酮鸡肉培根沙拉

Pan-fried chicken breast and bacon, lettuce, celtuce, cucumber, and avocado dressed in homemade herb mayo. Served with a soft-boiled egg, keto croutons and parmesan 煎腌制鸡胸肉和培根, 加生菜, 莴笋, 黄瓜和牛油果混合自制草本蛋黄酱, 配溏心蛋, 生酮面包丁和巴马臣干酪, 一份低碳水, 高蛋白, 美味营养的生酮沙拉



ROAST BEEF THAI SALAD (CONTAINS NUTS)

泰式烤牛肉沙拉

¥ 80

Australian beef, Chinese Cabbage, celtuce, cucumber, mint, coriander, Lemongrass, lime, fish sauce dressing 选用澳大利亚牛肉烤制, 配以清爽的卷心菜丝, 爽脆的黄瓜和莴笋, 香气浓郁的薄荷, 香菜和柠檬草, 鱼露和青柠汁调味, 撒上坚果, 充满泰式风情

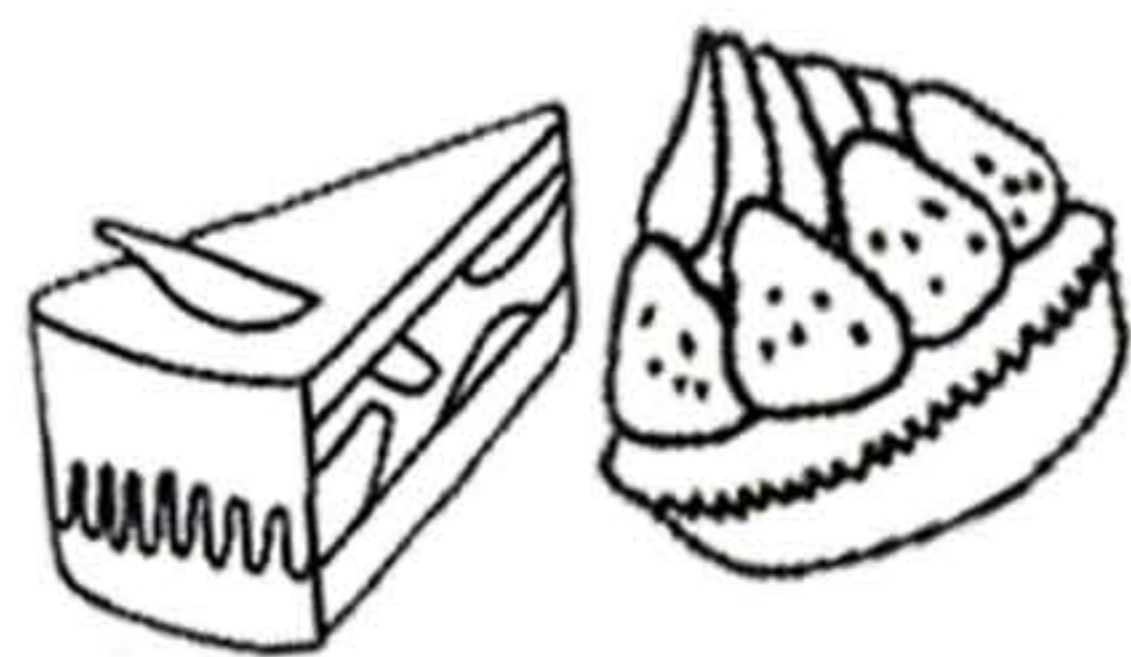


SMOKED SALMON SALAD

¥ 80

烟熏三文鱼沙拉

With Arugula, Baby Spinach, Quinoa, Avocado, Celtuce, Cucumber Ribbons, Edamame Beans, a poached egg and Balsamic vinegar, served with horseradish and French Dijon dressing on the side 组合了芝麻菜, 菠菜苗, 藜麦, 牛油果, 莴笋, 黄瓜, 毛豆, 烟熏三文鱼, 溏心蛋和浓缩黑醋, 配辣根奶油酱和法式大藏芥末酱, 自由搭配属于您的味道



DESSERT 甜点¹⁷

ICE CREAM 冰激凌

¥ 20

(ONE SCOOP 一勺)



CHOOSE FROM 您可以选择:

VANILLA / CHOCOLATE / STRAWBERRY

香草 / 巧克力 / 草莓



CHOOSE THE SAUCE YOU WOULD LIKE ^{+¥5}

请选择您的配酱加五元:

CHOCOLATE SAUCE / RASPBERRY COULIS

巧克力酱 / 覆盆子酱

CHOCOLATE BROWNIE

¥ 50

巧克力布朗尼

Warm chocolate and walnut brownie with vanilla ice cream and chocolate sauce

热的巧克力布朗尼配香草冰激凌和巧克力酱



STICKY TOFFEE PUDDING

¥ 60

英式太妃糖布丁

Served with vanilla ice cream and chocolate sauce

自制英式布丁(含蜜枣)配香草冰激凌和巧克力酱



APPLE PIE 苹果派

¥ 58

Served with vanilla ice cream

自制苹果派配香草冰激淋





Vineyard
Cafe

WEEKEND BRUNCH³⁰

周末英式早午餐

11:15AM - 03:15PM



THE FULL ENGLISH

¥ 85

英式早午餐

Two pork sausages, two rashers of bacon, baked beans, mushrooms, sautéed potatoes, grilled tomatoes, buttered toast, and 2 eggs (a style of your choice) 两根猪肉香肠, 两条培根, 番茄焗豆, 口蘑, 炒小土豆, 烤西红柿, 吐司配黄油和1个由您决定如何做的鸡蛋



Choose An Egg Style 请选择鸡蛋做法:

**FRIED -OVER EASY / FRIED -SUNNY SIDE /
SCRAMBLED / POACHED**
双面煎 / 单面煎 / 炒 / 水蒸



VEGAN BREAKFAST

¥ 80

纯素英式早餐

Two herby omni pork slices, baked beans, mushrooms, sautéed potatoes, grilled tomato, avocado toast and scrambled tofu 两块草本素肉, 炒豆腐, 番茄焗豆, 口蘑, 炒小土豆, 烤西红柿, 吐司配牛油果酱



WEEKEND BRUNCH³⁰

周末英式早午餐

11:15AM - 03:15PM

DIY BREAKFAST 自由搭配

Make your own selection from the list 自选菜单项如下



2 SAUSAGES	2根香肠	¥ 35
2 RASHERS OF BACON	2条培根	¥ 20
✓ HALF- GRILLED TOMATO	烤西红柿	¥ 8
SAUTÉED POTATOES	黄油炒土豆	¥ 15
✓ BAKED BEANS	茄汁焗豆	¥ 8
✓ SAUTÉED MUSHROOMS	口蘑	¥ 10
2 BUTTERED TOAST	两片黄油吐司	¥ 10
1 FRIED EGG (OVER EASY)	双面煎鸡蛋	¥ 10
1 FRIED EGG (SUNNY SIDE)	单面煎鸡蛋	¥ 10
ACHED EGG	水煮鸡蛋	¥ 10
SCRAMBLED EGGS	炒鸡蛋	¥ 20

THE BEN-E'FISH'IAL

¥ 55

三文鱼蛋冠

Poached egg and imported Norwegian smoked salmon on a bed of Arugula, served a toasted half bagel with Hollandaise sauce 溏心蛋, 烟熏三文鱼, 芝麻菜和松饼, 配Hollandaise酱



THE BEN-ADDICTION

¥ 50

火腿蛋冠

The Classic. Toasted muffin, ham, poached egg, hollandaise sauce 溏心蛋, 法国火腿和松饼, 配Hollandaise酱

