

DINE ON THE GREEN



APPETISERS

- Olives 3.00
- Bread basket with butter or olive oil 3.25
- Garlic bread 4.25
- Garlic bread with mozzarella 5.25

STARTERS

- Homemade soup of the day 6.00
- Chicken liver pate with onion marmalade 7.00
- Aubergine frittata with spinach & pomegranate garnish 7.00
- Pumpkin ravioli with sage butter & Parmesan 7.00
- Stilton stuffed mushrooms with spicy tomato sauce 7.00
- Smoked salmon with buckwheat blinis, crème fraiche & chives 8.00
- Classic steak tartare, with shallot, cornichons, capers & free range egg yolk 11.00

MEZZE PLATTER FOR TWO TO SHARE

- Chicken liver pate, onion marmalade, olives, Manchego with membrillo, Spanish tortilla, hummus, crudité, chorizo, warm baguette & virgin olive oil 16.00

MAINS

- Fillet of Angus beef with pepper sauce, grilled tomato, mushroom & chunky chips 27.00
- Escalope of Gatcombe Farm rose veal with Sauce Forestiere, sauté potatoes and green beans 19.00
- Arthur's fishcake with crème fraiche and chives, chunky chips 14.00
- Fish of the day 17.00
- Chargrilled halloumi with rocket & pumpkin seed salad, chickpeas & spinach 13.00
- with extra chargrilled chicken 16.00
- Salad tiee with mixed leaves, chorizo, chargrilled chicken, avocado & free range poached egg 15.00
- Vegetable curry with home-roasted spices, Basmati rice & tamarind chutney 15.00
- Arthurburger in a bap with piquillo pepper & coleslaw 12.00 with cheese 13.00

SIDES - HOT

- Chunky chips 3.50 Mash 3.00
- Red cabbage 3.00 Spinach 4.00 Green beans 4.00

SIDES - COLD

- Tomato, red onion & basil 4.00 Rocket & avocado 5.00

SEE BLACKBOARD FOR TODAY'S SPECIALS

All our dishes are homemade and freshly cooked to order. No microwaves in our kitchen!
Please inform us of any allergies or dietary requirements.