



Steak is what we do. We source our grass-fed beef exclusively from British native breeds - because we think they're the best - and then we seek out the interesting cuts that would often find their way to the butcher's table.

We're serious about steak, it's our focus and our obsession; served quickly and simply.

WHILE YOU WAIT

CHAPEL DOWN SPARKLING £8 G&T £8 VINE MARTINI £8 PROSECCO £6.5 ELDERFLOWER MIMOSA £8

GRILLED PADRON PEPPERS £4 SPICED HALLOUMI £4 SMOKED OLIVES £3.5  ALL THREE £10

OUR STEAKS

We serve our steaks medium rare, though please let us know if you would like yours cooked differently.

BAVETTE

£13.5 / 220g

The Arlo's signature steak. Taken from the short loin this classic butcher's cut is juicy, packed with flavour and has a fantastic texture.

BAVETTE TO SHARE

500g / £45 - two sauces

1kg / £85 - four sauces

Piled high on a platter of hand-cut skinny chips and served with garlic bread, chargrilled tenderstem broccoli & your choice of sauces

DECKLE

£17 / 200g

Known simply as "butcher's butter" this is the top ribeye cap and runs the full length of the prime ribeye roll. *Very limited availability.*



SIDES

Grilled Garlic Bread £2.5

Caramelised Pineapple £3

Hand-Cut Skinny Chips £4

Chargrilled Tenderstem Broccoli £4

Macaroni Cheese £4.5

SAUCES - £1

Truffle Aioli

Bearnaise

Chimichurri

Black Peppercorn

Burning Bear 

SIDE SALADS

The Arlo's House Salad £3.5

Baby Gem, parmesan & mustard dressing

Fiery Carrot Salad £4

with fresh ginger, toasted seeds & red chilli

Jalapeño Home Slaw £4.5

with lime & fresh coriander

MAINS SALADS

ROAST BUTTERNUT SQUASH £9

with cave-aged feta, garlic croutons, baby spinach, toasted sunflower seeds & a warm cider dressing

BUFFALO MOZZARELLA £10

with chargrilled tenderstem broccoli, roast carrots, watercress salad & Hampshire watercress oil

MARTINI MONDAYS

Every Monday / 5pm onwards

Start the week in style with **one free cocktail with each adult main course.** Simply hand in a SWAP ME card and choose your favourite cocktail. No card to swap? No problem; buy a cocktail & we'll give you one free!

BRUNCH

Every Day / 10am - 3pm

From a **Bavette Benedict** or **Croque Moo'sieur** to **Banana Hotcakes** or **An Obligatory Avocado** we've got your brunch needs (more than) covered!

Please tell our team if you have an allergy. We have zero service charge and 100% of the tips go directly to the Arlo's team.

BRUNCH

EVERY DAY / 10am - 3pm

Our eggs are free-range, our free range streaky bacon is dry cured for us in Yorkshire and our steak - our glorious beef - is sourced from grass-fed British native breeds.

WHILE YOU WAIT

PADRON PEPPERS £4 SPICED HALLOUMI £3 AVOCADO & MARMITE SOURDOUGH £4  ALL IN £10

THE FULL ARLO'S £12

Bavette steak, roast vine tomatoes, grilled sourdough toast & two fried eggs
+ add hand-cut skinny chips - £4

THE OTHER ARLO'S (v, gf) £10

Sumac-spiced halloumi, portobello mushroom, baby spinach, vine tomatoes & two poached eggs

BAVETTE STEAK BENEDICT £9.5

smoked hollandaise & two poached eggs

A TANGLE OF STREAKY BACON £9

grilled sourdough toast & two poached eggs

STEAK & TWO EGGS £12.5

with a pile hand-cut skinny chips

CROQUE MOO'SIEUR £9

Our melting steak take on the classic

.....Moo'dame it + add a fried egg - £1

AN OBLIGATORY AVOCADO £9.5

Smashed avocado, Spanish chorizo, grilled sourdough toast & two poached eggs
+ add sumac-spiced halloumi - £3

TOASTED GRANOLA (v) £4

Greek yoghurt, grated Granny Smith apple & honey

BANANA HOTCAKES (v, gf) £6

with passion fruit yoghurt, honey & fresh banana
+ add streaky bacon - £3

BAVETTE TO SHARE

Our signature steak carved and piled high on top of a platter of hand-cut skinny chips and served with chargrilled tenderstem broccoli, garlic bread & your choice of sauces.

500g - £45 - two sauces / 1kg - £85 - four sauces

+ SIDES

Grilled Chorizo £2.5

Sumac-spiced Halloumi £3

Free Range Egg £1

Hand-Cut Skinny Chips £4

Crispy Streaky Bacon £3

Half Bavette Steak £5

Macaroni Cheese £4

Grilled Garlic Bread £2.5

Roast Vine Tomatoes £3



SAUCES

Smoked Hollandaise, Burning Bear, Peppercorn, Truffle Aioli, Bearnaise, Chimichurri - £1 each

BRUNCH DRINKS

SMOOTHIES Berry Recovery / Banana & Chia Seed £5

COLD PRESS JUICES Charcoal Lemonade / Fiery Apple / Strawberry Zest / Original Green / Sweet Citrus £5

MILKSHAKES Chocolate / Fig / Fresh Raspberry / Oreo / Lemon Meringue Pie / Coconut & Passion Fruit £5

COCKTAILS Bloody Mary / Bloody Caesar / Passionfruit Bellini / Elderflower Mimosa / + many more £8

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PUDDINGS

LOLO'S LEMON POSSET £4

Zingy, zesty & refreshing.

DARK CHOCOLATE TART £5.5

On a base of crushed Oreo cookies with honey-poached forest fruit.

ICE CREAM PAVLOVA £5.5

Raspberry-rippled mascarpone, passion fruit & mango coulis, vanilla ice cream & liquefied mint on a meringue base.

WARM CHOCOLATE BROWNIE £5

With vanilla or malted banana ice cream & chocolate sauce.

ICE CREAM

3 scoops £4.50

Vanilla / Chocolate / Malted
Banana Flat White / Ginger Spice /
Burnt Butter

MILKSHAKES

Freshly made to order with the finest ice cream and thick enough to make your straw stand on end!

Chocolate
Vanilla
Fresh Raspberry
Malted Banana
Oreo
Flat White
Ginger Spice.



all £5

Add Rum / Baileys / Bourbon + £2.75

HOT DRINKS

FRESHLY GROUND CAFETIERE

2-cup / 4-cup £4 / £7

ESPRESSO / MACHIATO /
DOUBLE ESPRESSO £2 / £2 / £2.5

LATTE / CAPUCCINO £2.5

ENGLISH BREAKFAST / EARL GREY
/GREEN TEA / PEPPERMINT £2

DIGESTIFS

ARTISINAL EAUX DE VIE 50ml £5.5

from the Distillerie Lehmann, Alsace.

Pear William Grande Reserve
Quince d'Alsace
Marc de Muscat Gewurztraminer

BARON DE SIGOGNAC, ARMAGNAC

10 year cask-aged - 50ml £7

ROYAL TOKAJI, LATE HARVEST

2014 Hungary - 70ml £6 / 50cl £26

ICE CIDER, LEDUC, PIEDIMONTE

Canada 2010 - 70ml £7.5 / 37.5cl £36

Sweet & concentrated apple freshness.

VIN DE CONSTANCE, KLEIN CONSTANTIA

South Africa 2011 - £62

Reputedly a favourite of Bismarck,
Frederick the Great and Nelson
Mandela and which was also shipped
by the case to ease Napoleon's exile
to Elba. A sublime pudding wine.

We do not have a service charge & 100% of the tips go directly to the Arlo's team.



little arlo's

ADD A MILKSHAKE
£2.50

ONE MAIN

Steak, broccoli & chips
Our signature, just smaller

Macaroni cheese, broccoli & carrots
As simple as that!

+

ONE PUDDING

Ice cream & fresh raspberries
Vanilla, chocolate, fig or strawberry

Warm Chocolate Brownie
with scoop of ice cream

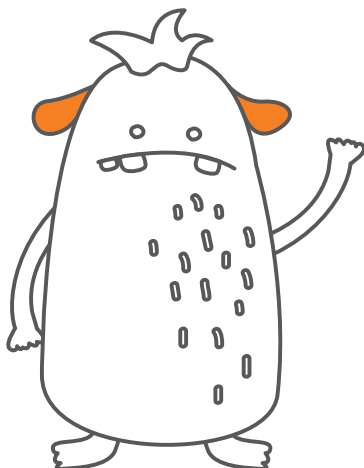
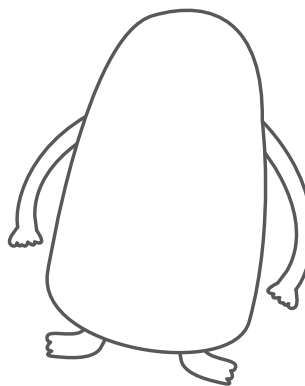
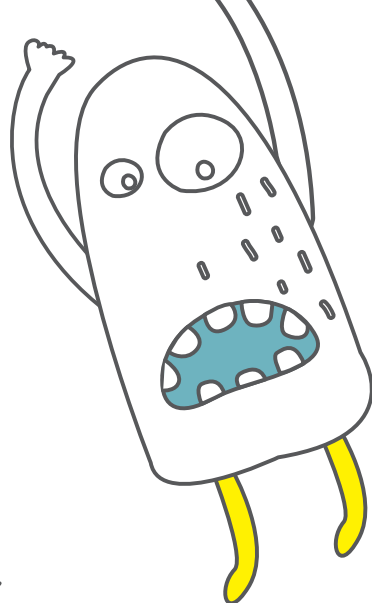
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ONE FRUIT JUICE

Apple, orange or mango

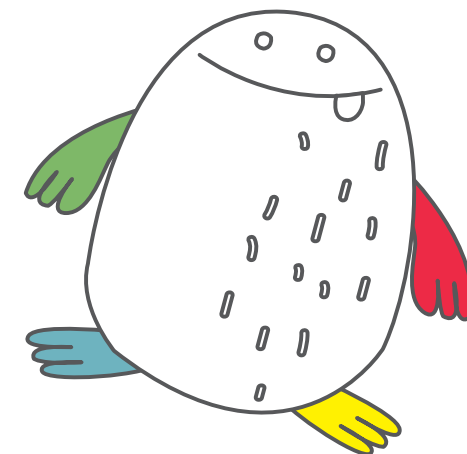
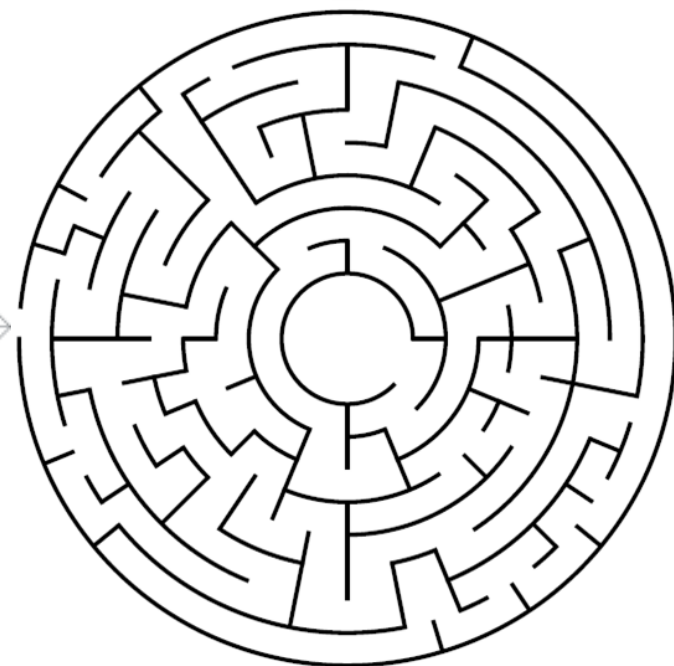
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£7



Fill the grid so that every column, row and section includes all the letters in the word **MONKEY**

E				K	
K	O	M			
			E		Y
Y	E	N			
			O		K
M			Y	E	



Can you crack the spy code?! Change the letters according to our spy alphabet and see what you unscramble!

A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V	W	X	Y	Z
15	1	7	14	5	13	6	12	22	10	24	11	25	9	19	3	17	2	4	21	26	18	8	23	16	20

7	19	8	4

4	11	5	5	3

4	21	15	9	14	22	9	6

26	3

1	26	21	21	5	2	13	11	22	5	4

21	15	4	21	5

8	22	21	12

21	12	5	22	2

12	5	5	21

COCKTAILS

— £8 —

Whisky & Dry Jamesons, Fever Tree ginger ale, fresh lime.

G&T Tanqueray London gin, Fever Tree tonic.

Bloody Caesar Vodka, clamato juice, spices.

Bloody Mary Stolichnaya, tomato juice, spices.

Vine Martini Stolichnaya, Noilly Prat, vine tomato essence, EV first press.

Churchill Tanqueray London Gin & smoked olives.

Vesper Stolichnaya, Noilly Prat, Lillet.

Elderflower Martini Stolichnaya, Noilly Prat, English Elderflower liqueur.

Vodka, Lime & Soda Stolichnaya, Fever Tree soda, fresh lime.

Whisky Mac Scotch Whisky, green ginger wine, fresh lime.

Elderflower Mimosa Chapel Down, elderflower cordial, raspberries, fresh basil.

Passion Fruit Bellini Prosecco frizzante, passion fruit.

Ti'punch Rhum Agricole, fresh lime, sugar cane, ice. £5

Virgin Mary Tomato juice, spices. £4

MILKSHAKES

— £5 —

**Chocolate / Vanilla / Fresh Raspberry / Oreo / Fig /
Lemon Meringue Pie / Passion Fruit & Coconut**
add rum / baileys / bourbon + £2.75

SOFT DRINKS & MIXERS

Coke / Diet Coke / Sprite £2.5

Ice Cold Berocca £1.5

San Pellegrino Sparkling Water (500ml) £2

Fruit Juice Orange / Apple / Mango £2

Belvoir Elderflower Presse / Ginger Beer / Handmade Lemonade £2.75

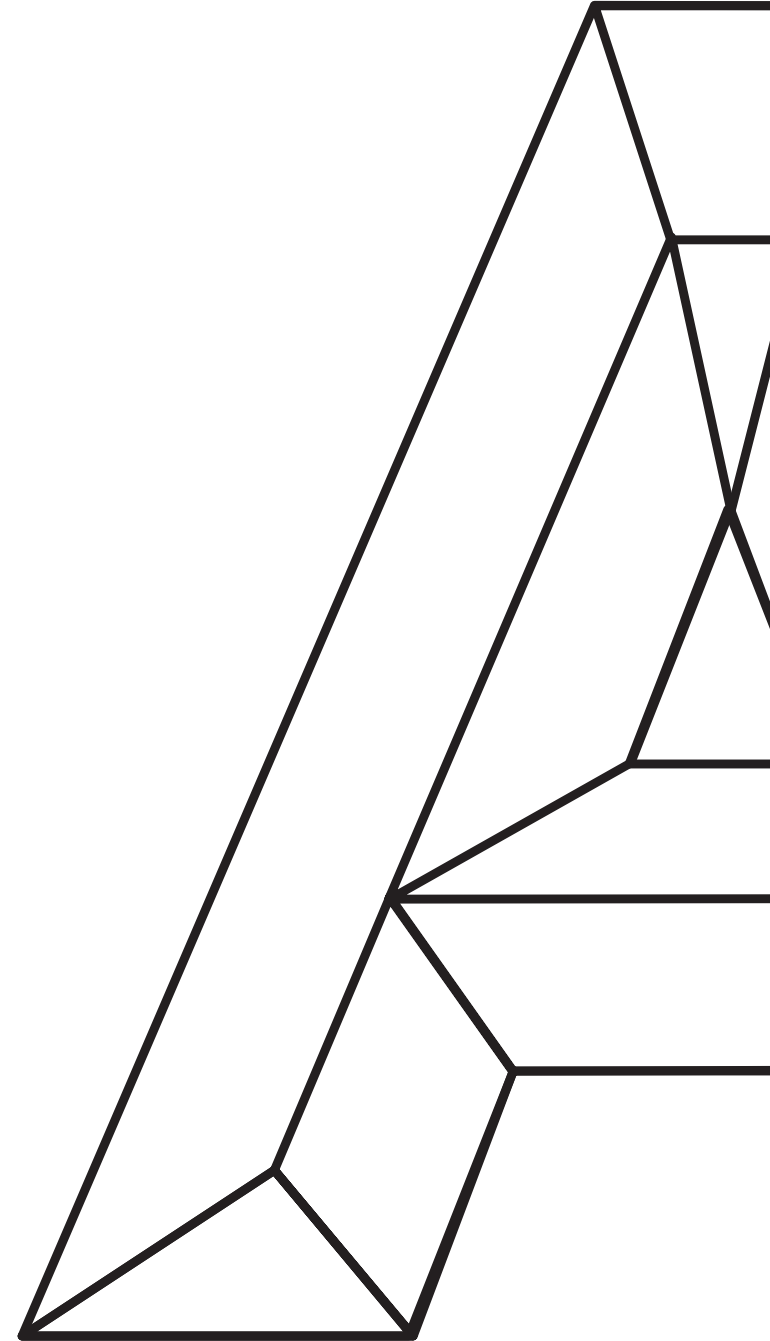
TEA & COFFEES

Freshly Ground Cafetière 2 cup £4 / 4 cup £7




Espresso £2 / **Double Espresso / Latte / Capuccino** £2.5

Tea Green / Peppermint / English Breakfast / Earl Grey £2

DRINKS



RED WINE

175ml  / 500 ml  / 750 ml 

Torre Cerere Montepulciano d'Abruzzo £5.75 / £15 / £22
Italy 2015

Baron de Baussac, Carignan, Vieilles Vignes £24
South of France 2015

The Arlo's Great House Malbec £6.75 / £18 / £26

Argentina 2012

We tested far and wide to find the perfect pairing for our steaks, and here it is. Handpicked in the warm Mendoza winelands, aged in French oak for 10 months, poured at Arlo's.

Capilla de Barro, Malbec £7.25 / £21 / £27
Argentina 2015

Wirra Wirra 'The Good Catch' Shiraz £28
Australia 2014

SERIOUS ABOUT REDS

750 ml 

Valpolicella Classico Superiore Ripasso, La Casetta £34
Italy 2012
A rounded red combining classic Valpolicella fruits with the power of Amarone.

Rutini, Malbec £36
Argentina 2014
A multiple award-winning wine with concentrated spices and rich black fruits.

Chronic Cellars, Sofa King Bueno, Paso Robles, California £42
USA 2014
A big Californian red blended in the classic French style, leading with spicy Syrah and the oakiness of Grenache.

ROSÉ WINE

175ml  / 500 ml  / 750 ml  / Magnum 

Les Bois de Violettes Rosé, Pays d'Oc £5 / £12 / £19
South of France 2015

M de Minuty Rosé, Cotes de Provence £7 / £19 / £30 / £57
South of France 2015

WHITE WINE

175ml  / 500 ml  / 750 ml 

Big Bombora, Chardonnay £5.25 / £14 / £22
Australia 2014

L'abeille, Picpoul de Pinet £6 / £18 / £25
South of France 2015

Fathoms Sauvignon Blanc, Marlborough £7 / £20 / £27
New Zealand 2015
Bursting with fruit flavours. A cool, crisp Kiwi sauvignon.

Montagny, Burgundy, Grand Vin de Bourgogne £29
France 2013
An elegant and classic white burgundy. Soft, rich and rounded.

BUBBLES

175ml  / 750 ml 

Prosecco Corte Alta, DOC Italy £6.5 / £26

Chapel Down Vintage Reserve Brut England £8 / £38

Nyetimber Classic Cuvée England 2010 £52
Beautiful pale gold with fine bubbles. A masterclass in English winemaking.

BEER & CIDER

300ml 

Peroni Nastro Azzurro £4

Curious Brew Lager £4.25

Curious Brew IPA £4.25

Curious Brew Apple Cider £4.25

OUR DIGESTIFS

Eau de Vie Poire Grande Reserve / Quince / Marc de Muscat 50ml £5.5

Baron de Sigognac, Armagnac 10 year cask-aged 50ml £7

Royal Tokaji Late Harvest Hungary 2014 70ml £6 / 50cl £26

Ice Cider, Piedimonte Canada 2010 70ml £7.5 / 37.5cl £36

Vin de Constance, Klein Constantia South Africa 2011 £62