



TO WET YOUR WHISTLE.....

Prosecco Kir Royale 7.5 An English Garden 8.5 Espresso Martini 9 Aperol Spritz 7

STARTERS

Buffalo Mozzarella, Isle of Wight Tomatoes, Basil (v) 6	Nocerella XL Olives (v) 3.5	} All Three 10
British Heritage Tomato Salad (v) 5.5	Padron Peppers, Smoked Sea Salt (v) 4.5	
Hot Smoked Chorizo & Pickled Peppers 4	Halloumi, Ginger & Chilli (v) 5	
Very Garlicky Bread (v) 2.5		

STEAK

We source our glorious beef from traditional native breeds, slowly raised on a natural diet of grass and hay on small British farms. We recommend our steaks medium rare, though please let us know if you would like yours cooked differently.

BAVETTE Juicy and tender with fantastic bite and texture. British Beefy Brilliance.	14 / 220g	21 / 350g	29 / 500g
BAVETTE FEAST Our signature steak piled high on a mountain of hand-cut chips with garlic sourdough & sauces.		45 / 500g + 2 sauces	85 / 1kg + 4 sauces
HANGER A lean, tender steak which hangs between the tenderloin and rib.			15 / 200g
RIBEYE The enduring classic, and for good reason. Thick cut, marbled and dry-aged for 21 days.			26 / 350g
THE ARLO'S BURGER Our house bavette, chuck & aged ribcap beef patty served simply with streaky bacon and melting cheese.			10 sgl / 13.5 dbl

TRENCHERS. Our organic sourdough flavour-basted, fire-cripsed & served under your carved steak. Aka "the soaker." Garlic & Thyme / Roast Bone Marrow & Shallots / Smoked Chilli	2
SAUCES Bearnaise / Herb Chimichurri / Green Peppercorn / Burning Bear	2

NOT STEAK

HALLOUMI BURGER (v) Avocado, halloumi fried-until-crisp, fresh mint, wild rocket, pomegranate molasses, brioche (v)	9
SHAKSHOUKA (v) Baked eggs & spinach in a slow cooked tomato & roasted red pepper sauce with grilled sourdough. Add sumac-spiced halloumi or chorizo for 4 or half bavette for 6	12
SPICED BUTTERNUT SQUASH (vegan, gf, df) Thinly sliced and paprika-spiced roast butternut squash with sugar snaps, courgette, toasted pumpkin seeds, basil and a fresh herb & soy yoghurt dressing.	10.5

SIDES

Hand-cut Skinny Chips (every single one..) 4.5	British Heritage Tomato Salad 5.5
Chargrilled Tenderstem Broccoli 4.5	Green House Salad with Celery 3.5
Jalapeño Home Slaw 4.5	Caramelized Spiced Pineapple 2.5
Roast Mushrooms & Garlic Butter 3	
Mac & Cheese 5	

We are now cashless. Why? It is safer for our team not to have cash on site, is better for the environment and , most importantly, helps us to serve you better and faster!
We add an optional 12.5% service charge to your bill. Please tell our team if you have an allergy. Vegetarian (v) / vegan (vegan) / gluten free (gf) / dairy free (df)