

SMALL PLATES & STARTERS

Spiced halloumi, ginger & red chilli (v) 5 Mozzarella, smoked chorizo, celery, vine
cherry tomatoes (& two spoons..) 7.5 Grilled Garlic Sourdough (v) 2.5

Cataluña chorizo & chilli threads 4.5 Padron peppers, smoked sea salt (v) 4.5 Giant Giaraffa Olives (v) 3.5

← ALL THREE
£10

STEAKS & TRENCHERS

BAVETTE 14 / 220g 21 / 350g 29 / 500g

Grass-fed beefy brilliance.

THE BAVETTE BISMARCK 17 / 220g 24 / 350g

Carved and served inside our skillet-roasted bone marrow Yorkshire pudding with braised Malbec onions.

BAVETTE FEAST 45 / 500g + 2 sauces

Our signature steak piled high on a mountain of hand-cut chips with grilled garlic sourdough & sauces. 85 / 1kg + 4 sauces

DRY-AGED HANGER STEAK 15 / 200g

THICK CUT PRIME BRITISH RIBEYE 21 day dry-aged. 30 / 350g

SOURDOUGH TRENCHERS

Our 48-hour organic sourdough, fire-crisped & served underneath your steak to mop up the juices.

Garlic & Thyme / Smoked Chilli / Roast Bone Marrow & Shallots 2.5

(DRY-AGED) BEEF & OTHER BURGERS

THE ARLO'S BURGER 10 sgl / 13.5 dbl

Our house bavette, chuck & aged ribcap patty, simply served straight up with streaky bacon & American cheese.

+ beef patty 3.5 / streaky bacon 2 / fried egg 1.5 / American cheese 1 / Jalapeños 1.5

BURNING BEAR BURGER 12 sgl / 15.5 dbl

Arlo's beef patty, streaky bacon, cheese, fried egg, batavia lettuce, our Burning Bear sauce & green chilli.

HALLOUMI BURGER with avocado, wild rocket, fresh mint & pomegrante molasses (v) 9

VEGETARIAN, VEGAN & SALADS

SHAKSHOUKA 12

Baked eggs & spinach in a slow cooked tomato & roasted red pepper sauce with grilled sourdough (v)

+ sumac-spiced halloumi or chorizo 4 / half bavette steak 6

SKILLET ROASTED BROCCOLI & CAULIFLOWER with aged Wookey Hole cheddar & pumpkin seeds (v) 11

ROASTED BUTTERNUT SQUASH (vegan, gf, df) 10.5

Thinly sliced, paprika spiced squash, sugar snap peas, courgette, toasted seeds with a fresh herb & soy dressing

LEAN STEAK SALAD (gf) 15

Bavette steak with a crunchy fennel, rocket & parsley slaw and fresh lemon dressing

ALL THE SIDES

Hand-cut Chips (every single one..) 4.5 Spiced Pineapple 2.5

Chargrilled Tenderstem Broccoli 4.5 Mixed Leaf Salad w/ Celery 3.5

Macaroni Cheese 5 Jalapeño Home Slaw 4.5

Roast Mushrooms w/ Garlic Butter 3 Grilled Baby Gem & Hazelnuts 3.75

HOMEMADE SAUCES

Bearnaise Black Peppercorn
Herb Chimichurri Malbec Onions
Burning Bear ^{*} Fresh Ginger & Chilli
2 each