



## FOR THE TABLE

Hot Smoked Chorizo & Pickles 4.5      Salted Marcona almonds (v) 4      Very Garlicky Bread (v) 2.5

## STARTERS

Grilled Sourdough, Bone Marrow, Garlic & Parsley Splits 4	Gigantic Green Giaraffa Olives (v) 3.5	} <b>All Three 10</b>
Buffalo Mozzarella, Isle of Wight Tomatoes & Basil (v) 7.5	Padron Peppers, Smoked Sea Salt (v) 4.5	
Isle of Wight Heritage Tomato Panzanella (v) 7	Crispy Halloumi, Ginger & Chilli (v) 5	

## OUR STEAKS

We source our glorious beef from traditional native breeds, slowly raised on a natural diet of grass and hay on small British farms.

<b>BAVETTE</b> Grass-fed beefy brilliance.	14 / 220g	21 / 350g	29 / 500g
<b>THE BAVETTE BISMARCK</b> Bavette, skillet-roasted Yorkshire pudding, Malbec onions.		17 / 220g	24 / 350g
<b>BAVETTE FEAST</b>		45 / 500g + 2 sauces	
Our signature steak piled high on a mountain of hand-cut chips with garlic sourdough & sauces.		85 / 1kg + 4 sauces	
<b>DRY-AGED HANGER</b> A lean, tender steak which hangs between the tenderloin and rib.			15 / 200g
<b>RIBEYE</b> A 350g slab of 21 day dry-aged prime British ribeye.			26 / 350g
<b>LEAN &amp; LIGHT STEAK SALAD.</b> Bavette, raw fennel, rocket & parsley with a lemon dressing.			15

**TRENCHERS.** Our 48-hour organic sourdough basted, fire-crisped & served under your steak as a soaker. 2.5

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

**SAUCES** 2

Bearnaise / Herb Chimichurri / Burning Bear  / Green Peppercorn / Malbec Onions

## (DRY-AGED) BEEF & OTHER BURGERS

**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

Add a beef patty 3.5 / streaky bacon 2 / fried egg 1.5 / pickled jalapeños 1 / cheese 1

**BURNING BEAR BURGER**

An Arlo's beef patty, streaky bacon, cheese, fried egg, red batavia lettuce, green chilli & Burning Bear sauce. 12 sgl / 15.5 dbl

**HALLOUMI BURGER**

Smashed avocado, fresh mint, wild rocket & pomegranate molasses in a brioche bun. (v) 9

## VEGETARIAN & VEGAN

**SHAKSHOUKA** (v) 12

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

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

**ROAST BUTTERNUT SQUASH** (vegan, gf, df) 10.5

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

## SIDES

Hand-cut Skinny Chips (every single one..) 4.5	Isle of Wight Heritage Tomato Panzanella 7
Baby New Potatoes & Wild Garlic 4.5	House Salad with Celery 3.5
Chargrilled Broccoli & Kale with Lemon & Chilli 4.5	Mac & (aged Wookey Hole) Cheese 5
Carrot & Ginger Summer Slaw 4	Caramelized Spiced Pineapple 2.75
Jalapeño Home Slaw 4.5	Roast Mushrooms & Garlic Butter 3