

ARTHUR'S

RESTAURANT BAR & CAFÉ

OPENING TIMES

Monday to Saturday 10.00 am – 7.00pm
Sunday 12.00 – 5.00pm

BRUNCH

SMOKED BEANS, SPINACH & FREE-RANGE EGG (V) 9.95
Sourdough soldiers

SMOKED SALMON, SPINACH & FREE-RANGE EGG 12.50
Smoked beans, chive cream cheese, sourdough soldiers

CHORIZO, SPINACH & FREE-RANGE EGG 11.25
Smoked beans, sourdough soldiers

FRESH WAFFLES 7.95
Maple syrup, seasonal fruit, cinnamon sugar (V)
or
Candied bacon, smoked tomato chutney

BERRY BIRCHER BOWL 6.95
Oats, yoghurt, granola, raspberries & blueberries

OPEN SANDWICHES

ON RYE OR SOURDOUGH BREAD

BEETROOT & LONDON SALT CURED SALMON 12.95
Dill, watercress, avocado mayonnaise

ROASTED SQUASH & BLACK BOMBER CHEDDAR 11.95 (N) (V)
Crispy sage, toasted sesame seeds

SMOKED CHICKEN & WALNUTS 12.95 (N)
Celeriac, radish, grape, walnut dressing

SALT BEEF & FRESH HORSERADISH 12.95
Watercress, tarragon, pickled cucumber

CHILDREN'S MENU

CORNFLAKES CRUSTED CHICKEN GOUJOURS, FRIES, SALAD 6.95

MAC & CHEESE, PARMESAN CRUMB (V) 6.95

SALMON FISHCAKE, FRIES, SALAD 6.95

MAINS

CREAM OF CELERIAC SOUP, KALE PESTO (V) (G) 8.95

SUMAC CHICKEN SALAD (N) 17.95
Grilled gem lettuce, capers, anchovies, toasted flat bread,
toasted almond tahini yoghurt

BEETROOT FALAFEL (G) (VE) 15.45
Cumin roasted cauliflower, smoked aubergine, quinoa,
toasted sunflower seeds, beetroot dressing

GRILLED HALLOUMI, QUINOA & KALE TABBOULEH (V) 15.50
Organic quinoa, puy lentils, pumpkin, shaved carrot,
mint, coriander, pomegranate

BUTTERNUT SQUASH & SAGE RISOTTO (V) 15.50
Roasted & pureed butternut squash,
parmesan, crispy sage

SALMON POKE (N) 16.95
Soy & sesame cured salmon, seaweed noodles,
avocado, fava beans, radish

MISO GLAZED CHICKEN & PICKLED MUSHROOMS 17.95
Chicken thighs, lightly pickled sauté mushrooms,
crispy cabbage, roast baby potatoes

SALMON FISHCAKE 15.95
Smoked & fresh salmon fishcake, creamed leek,
capers & poached free range egg

SIDES

HERITAGE TOMATO SALAD, CAPERS, SHALLOTS (V) (G) 4.50

HONEY & CUMIN ROAST CARROTS (V) (G) 4.50

MIXED LEAVES SALAD (V) (G) 4.50

FRIES (V) (G) 4.50

SOURDOUGH BREAD, WHIPPED BUTTER (V) 4.50

MIXED OLIVES (V) 4.25

ALL BAKED BY INGRID

POP BROWNIE (N) (V) (G) 7.95
Popcorn, Nutella cream

ARTHUR'S FAMOUS CARROT CAKE (N) (V) 7.95

BEETROOT & CHOCOLATE CAKE (N) (V) (VE) 7.95
Coconut & beetroot bonbon, berry coulis

VANILLA CREAM TART 7.95
Madagascar vanilla cream, shortbread

LEMON CURD DESSERT (V) 7.95
Shortbread, meringues

AFTERNOON TEA

GLUTEN FREE SCONES AVAILABLE

CREAM TEA (V) £12.95
ALL DAY

Warm plain & cranberry scones, strawberry jam,
Cornish clotted cream, freshly brewed tea or coffee

AFTERNOON TEA SELECTION
FROM 3PM (ALL DAY SUNDAY)

AFTERNOON TEA
£20.95 FOR ONE OR £39.95 FOR TWO

Selection of finger sandwiches, afternoon tea pastries
& treats, warm plain or cranberry scone, strawberry jam,
Cornish clotted cream, freshly brewed tea or coffee

TATTINGER CHAMPAGNE AFTERNOON TEA
£33.95 FOR ONE OR £65.90 FOR TWO

A glass of Tattinger NV, selection of finger sandwiches,
afternoon tea, pastries & treats, warm plain cranberry
scone, strawberry jam, Cornish clotted cream,
freshly brewed tea or coffee

(V) VEGETARIAN (G) GLUTEN FREE (N) CONTAINS NUTS (VE) VEGAN Fish dishes might contain bones – all our dishes contain traces of nuts. If you would like to know the allergens in our food and drink, please ask a member of staff. Please advise us of any dietary requirements or any special requests. A discretionary 12.5% Service charge will be added to your bill – prices inclusive of VAT.

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TEA

The following tea is sourced and supplied by Rare Tea Company. A percentage of all tea sales are donated to Rare Charity support education projects on our partner farms

BLACK TEA 4.95

RARE BREAKFAST BLEND
Darjeeling, Meghalaya, Shire Highlands, Yunnan Fujian

NEPALESE HIMALAYA BLACK TEA

Jun Chiyabari Estate, Nepal

EARL GREY

Satemwa Estate, Malawi & Reggio Calabria, Italy

GREEN TEA 5.50

DRAGONWELL
Hangzhou, Zhejiang Province, China

WHITE TEA 6.00

JASMINE SILVER TIP
Fuding, Fujian Province, China

HERBAL INFUSIONS 5.50

SRI LANKAN LEMONGRASS
Amba Estate, Sri Lanka

CORNISH PEPPERMINT

Tregothnan Estate, Cornwall, UK

COFFEE

SOYA & ALMOND MILK AVAILABLE

ESPRESSO 2.85

MACCHIATO 2.95

CORTADO 3.00

AMERICANO 3.25

CAFÉ LATTE 3.95

CAPPUCCINO 3.95

FLAT WHITE 3.95

HOT CHOCOLATE 4.25

MOCHA 4.25

COLD DRINKS

FRESH CARROT & ORANGE JUICE 5.95

Carrot, ginger, orange, tangerine

FRESH SUPER GREEN JUICE 5.95

Pear, spinach, lemon, parsley, celery

LIBERTY'S HOMEMADE PINK LEMONADE 4.25

FRESH ORANGE / APPLE JUICE 3.85

HOMEMADE ICE TEA 4.25

COKE /DIET COKE 3.50

FENTIMANS GINGER BEER 3.85

STILL/SPARKLING WATER L4.25 S2.85

SPARKLING WINE & CHAMPAGNE

BISOL VALDOBBIADEN BRUT JEIO PROSECCO NV ITALY B 37.75 G 9.00

Fresh & youthful with notes of pear & apple blossom with delicate bubbles

TATTINGER BRUT RESERVE NV CHAMPAGNE FRANCE B 79.00 G 14.95

This Champagne has peach & acacia notes on the nose, a citrus-fresh yet delicately honeyed palate & a beautiful, elegant finish

TAITTINGER PRELUDE GRANDS CRUS NV CHAMPAGNE FRANCE B 93.50 G 17.00

This Champagne expresses real finesse & lots of aromatics on the palate & a lovely honeyed finish

TAITTINGER COMTES DE CHAMPAGNE BLANC DE BLANCS BRUT 2006 CHAMPAGNE/ FRANCE B 230.00

This is the ultimate goal for those who appreciate the sublime elegance & lightness of this style of Champagne

COCKTAILS

LIBERTY ROYALE 16.95

Hibiscus flower syrup, Tattinger Reserve Brut

LONDON SKY 9.50

Plymouth sloe gin, lime juice, ginger beer

BLUEBERRY BELLINI 9.50

Blueberry Puree, Crème de cassis, Prosecco

G & TEA 9.50

Earl grey-infused gin, martini Rosso, agave syrup, elderflower

ESPRESSO MARTINI 9.50

Absolut vodka, kalua, double espresso shot, vanilla syrup

SNOW QUEEN 9.50

Amaretto, Absolute vanilla, cinnamon syrup, almond milk

LADY MORGAN 9.50

Captain gold rum, Cointreau, apple juice, ginger slice

WHITE WINES

VALDIVIESO SAUVIGNON BLANC 2017 VALLEY CENTRAL/CHILE B 31.75 G 8.50

Crisp and refreshing with lemon & lime flavours together with a steely mineral quality

MAS PUECH PICPOUL DE PINET COTEAUX DU LANGUEDOC 2016 LANGUEDOC FRANCE B 37.75 G 9.25

Dry, green & flinty wine, with apple & pear flavours

THE WINE – FARER SERIES CHENIN 2016 WESTERN CAPE SOUTH AFRICA B 27.15 G 7.25

Bright, fresh with passion fruit flavours

RED WINES

VALDIVIESO PINOT NOIR 2017 MAULE VALLEY CHILE B 35.25 G 9.25

Medium bodied with morello cherry & raspberry aromas underlined by smooth & ripe flavours

EL COLECTIVO MALBEC 2016 MENDOZA ARGENTINA B 31.75 G 8.50

Rich & intense, with intense aromas of black stone fruit interwoven with notes of chocolate and sweet spice

LOROSCO RESERVA MERLOT 2016 MAIPO VALLEY CHILE B 27.15 G 7.25

Bold & structured, medium-bodied wine with intense fresh fruity aromas of blackberries & plums & sweet vanilla

ROSE WINES

CHATEAU D'ASTROS DE PROVENCE 2016 PROVENCE FRANCE B 31.75 G 9.25

Crisp & dry, fruity well balanced & generous with citrus fruit flavours

CRAFT BEERS

CURIOUS BREW, ALC 4.7% VOL 5.95

CURIOUS IPA, ALC 5.6% VOL 5.95

PORTOBELLO LONDON PILSNER, ALC 4.6 %VOL 5.95

Under 25? Please be prepared to show ID when buying alcohol. All our wines are available in measures of 125ml upon request & all our spirits are available in measures of 25ml upon request. If you would like to know the allergens in our food and drink, please ask a member of staff. A discretionary 12.5% Service charge will be added to your bill – prices inclusive of vat