

THE ARLINGTON

— COFFEE LOUNGE ~ BAR & BISTRO —

Starters

Today's Homemade Soup with a Warm Bread Roll	5.25
Tempura King Prawn Tails with Homemade Chili Jam	7.95
Duck Liver & Pork Terrine with Fruit Chutney, Cornichons & Toasted Sourdough	6.50
Samphire with Balsamic Dressing and Smoked Salmon	6.50
Baked Camembert infused with Garlic, Rosemary & Olive Oil served with Toasted Ciabatta (v)	6.95
Hot Broad Bean Salad with Bacon Lardons, Chorizo, Baby Gem and Sherry Vinegar	6.25

Chargrilled Steaks

Rump 10oz 19.95 Sirloin 8oz 19.95 Sirloin 12oz 24.50

Cooked to your liking with Grilled Beef Tomato, Flat Mushroom and Hand Cut Chips

Steak Sauces: Green Peppercorn / Blue Cheese / Dijon Mustard 3.25

Mains

Roasted Pork Belly with Gratinated Potatoes, Braised Savoy Cabbage, Baked Apple and Rich Jus	11.95
Butternut Squash, Chickpea & Spinach Curry Served with Basmati Rice, Naan Bread, Cucumber and Yoghurt (v)	10.95
Crispy Sage Chicken, Crushed Potatoes with Chili & Lemon and Creamed Spinach	13.95
Sea Bass Fillet with Chorizo, Broad Beans, Peas & Roasted Baby Potatoes	15.95
Roast Loin of Lamb with a Ratatouille of Provencale Vegetables and Minted Potatoes	16.95
Vegetable Risotto with Garden Herbs & Shaved Parmesan Served with a Dressed Leaf Salad (v)	10.50
Grilled Tuna Steak on a Nicoise style Salad with French Beans, Cherry Tomatoes, Olives, New Potatoes, Red Onion, Baby Gem Lettuce and a Boiled Egg	16.95

Desserts

Apple & Plum Crumble with Stem Ginger Ice Cream	6.00
Chocolate & Raspberry Mousse Cake with Mascapone Cream	6.00
Espresso Crème Brulee with Homemade Shortbread	6.00
Assortment of Lakenham Creamery Ice Creams	5.75
Fruit Tartlet with Vanilla Pastry Cream	6.00
Cheese Slate with Biscuits, French Bread and Tomato Chutney	7.25