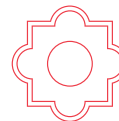


ALL DAY



Served daily from
12pm – 10pm

Food with intention.
Ingredients with a story.

SNACKS

Sourdough <i>Netherend farm butter</i>	4.5
Patatas Bravas (ve) <i>Lemon aioli, spring onion</i>	6
Red piquillo pepper hummus (ve) <i>grilled focaccia, fresh crudites</i>	8.5
Padron peppers (ve) <i>Maldon rock salt and Sherry vinegar</i>	7.5
Sicilian chickpea fritters (ve) <i>(Panelle) Zhoug</i>	8
Smoked cheddar croquettes (v) <i>truffle aioli, grated parmesan</i>	8

TO START & SHARE

Burrata mozzarella (v) <i>Heritage tomato, rocket and balsamic vinegar</i>	10.5
Seabass crudo <i>With bergamot, orange and jalapeno</i>	11.5
Korean BBQ buttermilk chicken <i>Ranch red cabbage slaw</i>	9
Smoked haddock and cod fishcake <i>Poached egg, leeks and grain mustard</i>	9.5
Roasted heritage Beetroot <i>With Sicilian ricotta, lemon and walnut</i>	9
Cured Bernadini Angus beef carpaccio <i>Caper lemon remoulade, crostini</i>	12.5
Oak smoked Severn and Wye salmon <i>Crème fraiche, pickled cucumber, sunflower rye</i>	12.5
Prawn Cocktail <i>Avocado, shredded iceberg, Marie Rose sauce, melba toast</i>	11

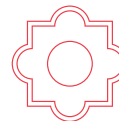
Allergies

Let us know any allergies or dietary needs – our dishes are made here and may contain traces.

Prices

All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

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LARGER PLATES

Parmesan Chicken Schnitzel	20
<i>Crisp-crumbed chicken breast, rocket and heritage tomato salad, roast chicken lemon butter sauce</i>	
The Arding House Burger	18
<i>Dry aged Turner and George beef, caramelised onion, tomato chilli jam, garlic and herb potato fries</i>	
<i>Add Cheddar cheese 2 Bacon 4</i>	
Seabass with pink fir apple potato	18.5
<i>rocket and shaved fennel salad, lemon dressing</i>	
Ribeye Steak (8oz)	33
<i>Dry aged Turner and George ribeye, béarnaise sauce, garlic and herb fries</i>	
Sweet Potato Coconut Curry (vgn)	18
<i>Spiced sweet potato coconut curry with green beans, cumin rice & mint coriander chutney</i>	
Mixed Superfood Salad (vgn)	14
<i>Avocado, wild rice, grilled broccoli, corn, soybeans, toasted seeds, caramelised orange miso dressing</i>	
<i>Add Halloumi 4.5 Chicken 5 Smoked salmon 5</i>	
Buttermilk chicken burger	18
<i>Hot sauce red cabbage slaw, garlic and herb French fries</i>	
<i>Add Cheddar cheese 2 Bacon 4</i>	
Cobb salad with chicken and bacon	19
<i>tomato, avocado, romaine salad, crumbled blue cheese with a red wine vinegar dressing</i>	

SIDES

Garlic & herb fries	5	Charred broccoli	5
Potato croquette, truffle aioli, parmesan	5	Sautéed greens	5
Heritage tomato salad, shallot, chives & lemon dressing	5	New potatoes	5

DESSERTS

Sticky Toffee Pudding (v)	9
<i>Warm date pudding, rich toffee sauce, vanilla ice cream</i>	
Classic Crème Brûlée (v)	9
<i>Crisp 'burnt' caramel top and silky vanilla custard</i>	
Triple Chocolate Brownie (v)	9
<i>Fudgy chocolate brownie, vanilla ice cream</i>	
'Happy Endings' Ice Cream & Sorbet (vgn)	8
<i>Ask the team for our current selection</i>	



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