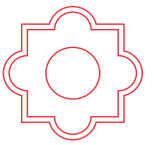


DINNER MENU



SMALL BITES

House Sourdough & Salted Butter	4.5
Grilled Marinated Peppers <i>Yurrita Cantabrian anchovies</i>	7.5
Jesus Salami <i>Celeriac remoulade</i>	7.5
Goat's Cheese Arancini <i>Beetroot salsa, honey, amaretti & pecorino cheese</i>	8.5

TO START

Classic Steak Tartare <i>Beef dripping toast, celeriac</i>	18
Grilled Miso Aubergine <i>Tahini yoghurt, chilli mint and spinach</i>	9
English Pea & Mint Soup <i>Goats' curd, lemon oil</i>	8.5
White Crab & Avocado Pani Puri <i>Pickled apple and chilli salad, crab mayonnaise</i>	16
Puglia Burrata to share <i>Seasonal fruit, salted pistachio, mint, lemon, olive oil</i>	20
Severn & Wye Smoked Salmon <i>New potato, horseradish, lemon creme fraiche</i>	13

LARGER PLATES

Crab Tagliatelle <i>Bisque, chilli, confit cherry tomato, lemon, basil cress</i>	22.5
Roasted Gurnard Fillet <i>Brown shrimp, lemon and capers Grenobloise</i>	23
Moules Frites <i>Nduja, basil and preserved lemon, bruschetta</i>	19
Roast Chicken Breast <i>Butter-poached new potatoes, peas, lettuce, orange and basil</i>	22
Harissa Roast Cauliflower <i>Pumpkin seed dukkha, pomegranate molasses, brown rice salad, hummus</i>	18
Dry-Aged Sirloin Steak au Poivre <i>Green bean shallot salad, fries</i>	36
Arding Rooms Cheeseburger <i>Caramelised onion, gherkins, fries. Add Bacon +4</i>	20
Mixed Superfood Salad (vgn) <i>Avocado, wild rice, grilled broccoli, corn, soybeans, toasted seeds, caramelised orange miso dressing</i> <i>Chicken +8 Halloumi+5 Sea Trout +5</i>	15

SIDES

Garlic & Herb Fries	5.5	Caesar Salad <i>Parmesan, croutons</i>	7.5
Truffle & Parmesan Fries	6.5		
Grilled Broccoli <i>Garlic, chilli</i>	6	Tomato & Red Onion Salad <i>Sherry vinegar</i>	6