DINNER MENU

Served daily from 5pm – 9:30pm

TO START

Homemade Focaccia *(v)* 4.5
balsamic, olive oil

Grilled Marinated Peppers 7.5
Yurrita Cantabrian anchovies

Jesus Salami 7.5
celeriac remoulade

Goat's Cheese Arancini *(v)* 8.5
beetroot salsa, honey, amaretti & pecorino cheese

SMALL PLATES

Steak Tartare 18
beef dripping toast, celeriac

Grilled Miso Aubergine *(vgn, gf)* 9
tahini yoghurt, chilli mint & spinach

Squash Soup *(v)* 10
crispy sage, pecorino, truffle oil, focaccia

White Crab & Avocado Pani Puri 16
pickled apple & chilli salad, crab mayonnaise

Burrata *(v)* 16
seasonal fruit, salted pistachio, mint, lemon, focaccia

Severn & Wye Smoked Salmon *(gf)* 13.5
rye bread, lemon crème fraîche

Prawn & Avocado Cocktail 16
Marie rose, little gem

LARGER PLATES

Crab Tagliatelle 22.5
bisque, chilli, confit cherry tomato, lemon, basil

Faroese Salmon *(gf)* 23
ask your waiter for today's offering

Roast Chicken Breast *(gf)* 22
butter-poached new potatoes, peas, lettuce, orange & basil

Harissa Roast Cauliflower *(vgn, gf)* 18
pumpkin seed dukkha, pomegranate molasses, brown rice salad, hummus

Dry-Aged Sirloin Steak 36
green bean shallot salad, peppercorn sauce, chips

Arding Rooms Cheeseburger 20
caramelised onion, gherkins, chips. add bacon +4

Mixed Superfood Salad *(vgn)* 15
avocado, wild rice, grilled broccoli, corn, soybeans, toasted seeds, caramelised orange miso dressing
chicken +8 | halloumi +5 | smoked salmon +6

SIDES

Garlic & Herb Chips 5.5

Truffle & Parmesan Chips 6.5

Mixed Green Salad 6

Caesar Salad 7.5
parmesan, croutons

Grilled Broccoli 6
garlic, chilli

Please ensure to advise your waiter of any allergies or intolerances when ordering. Not all ingredients are listed on the menu & we cannot guarantee the total absence of allergens.
A discretionary service charge of 12.5% will be added to your bill for which we thank you. All prices are in pounds sterling & include VAT.