LUNCH MENU

Served daily from 12pm - 3:30pm

SMALL PLATES

Severn & Wye Smoked Salmon 13.5
rye bread, lemon crème fraîche

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

Burrata *(v)* 16
oven baked beetroot, tangerine, pistachios, lemon & Aleppo pepper

Prawn & Avocado Cocktail 16
Marie rose, little gem

Bresaola with Watercress & Puy Lentil Salad *(gf)* 16
shaved pecorino Sardo cheese

Persian Spiced Tabbouleh Salad *(vgn)* 12
dried cranberries & roasted aubergine

SALADS

Caesar Salad *(v)* 14
romaine, parmesan, croutons, caesar dressing
add chicken +8 | halloumi +5 | smoked salmon +6

Mixed Superfood Salad *(vgn, gf)* 14
avocado, wild rice, grilled broccoli, corn, soybeans, toasted seeds, caramelised orange miso dressing
add chicken +8 | halloumi +5 | smoked salmon +6

SIDES

Garlic & Herb Chips *(vgn, gf)* 5.5

Truffle & Parmesan Chips *(v, g)* 6.5

Mixed Salad *(vgn, gf)* 6

Potato Gratin *(v, gf)* 6.5

Grilled Brussels Tops *(vgn, gf)* 6
chilli oil, crispy onion

SANDWICHES *served with chips*

Arding Rooms Croque Monsieur 15
sourdough, smoked ham, Keen's cheddar rarebit

Steak Sandwich 16.5
sirloin, ciabatta, balsamic onion confit, rocket, tomato

Club Sandwich 16.5
chicken, tomato, smoked bacon, St Ewe egg, avocado

Smoked Salmon & Cream Cheese Bagel 15.5
avocado, cream cheese, dill, chives & preserved lemon

Chicken Gyros 18
Greek flatbread, lettuce, tomato, cucumber, tzatziki, pickled red onion & feta

LARGER PLATES

Buttermilk Chicken Burger 20
hot sauce, red cabbage slaw, garlic & herb chips
add cheddar cheese +2 | bacon +4

The Arding Cheeseburger 20
gherkins, tomatoes, house burger sauce, lettuce, chips
add bacon +4

Wild Mushroom Risotto *(v, gf)* 18
squash, parmesan, sage

Pasta Arrabbiata *(v)* 16
tomatoes, chilli, aged parmesan

Roasted Seabream, Crab Bisque *(gf)* 26
celeriac, cavolo nero, Jerusalem artichokes & new potatoes

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

WINE BY THE GLASS *175ml*

2025 Garganega/Trebbiano, Saveroni, Veneto, Italy 9
crisp & refreshing with notes of citrus & green apple

2024 Merlot/Corvina, Saveroni, Veneto, Italy 9
icy with ripe plum & dark cherry flavours

2025 Pinot Grigio Rosato, Ponte Pietra, Veneto, Italy 9
light & delicate with subtle strawberry & floral hints

NV Cava Brut, Papet del Mas, Cataluña, Spain *125ml* 12
crisp & traditional with notes of toasted almond & citrus

NON-ALCOHOLIC

Coke 4

Coke Zero 4

Lemonade 4

Ginger Beer 4

Elderflower Spritz 6

v- vegetarian. vgn - vegan. gf - gluten free. 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.