

ARLINGTON

Artisan Breads, Wallstone Farm Butter 5.75

Seared Scallop, Chilli & Garlic Butter	each 9.25
Soupe à l'Oignon	11.75
Plum Tomato & Basil Galette (vg)	12.25
Broad Bean & Spring Pea Hummus (v)	14.75
Endive, Walnut and Roquefort	16.25
Bang Bang Chicken	16.75
Crispy Duck, Cashew & Watercress Salad	17.75
Russell's Caesar Salad	18.75
Dressed Dorset Crab, Celeriac Remoulade	25.75

Eggs Benedict	12.75 / 21.50
Eggs Arlington	14.75 / 24.50
Chopped Salad, Grilled Chicken & Bacon	15.50 / 23.00
Steak Tartare	18.50 / 34.75
Gnocchi with Asparagus, Pecorino & Lemon (v)	19.75 / 29.50
Griddled Tiger Prawns, Hot & Sour Sauce	24.50 / 36.75

Shepherd's Pie	22.50
BBQ Cauliflower Steak, Spiced Chickpea Salsa (vg)	23.00
Risotto Nero	25.50
Salmon Fish Cake, Sorrel Sauce	26.50
Chopped Steak 'Au Poivre', Smoked Pickles	27.25
Simpson's Steak & Kidney Pudding	28.00
Chicken Milanese, Rocket, Parmesan	28.50
Beer-Battered Haddock & Chips	28.75
Thai Baked Sea Bass, Jasmine Rice	33.50
Loin of Tuna, Spiced Lentils, Rocket	36.25
Lobster Thermidor Soufflé, Green Salad	38.50
Chargrilled Rib-Eye, Sauce Béarnaise, Allumettes	44.75

Buttered Spring Greens & Wild Garlic (v) 6.50

Chips - Allumettes - Mash	6.25	Chargrilled Broccoli (vg)	6.75
Jersey Royals, Seaweed Butter (v)	7.75	Spinach: Steamed (vg), or Buttered (v)	7.25
Rocket & Parmesan Salad (v) 7.25			

Minted Pea
& Watercress Soup,
Lemon Cream
(v) 10.50

New Season's
Asparagus:
Hot, with
Hollandaise (v)
or
Cold, with
Vinaigrette (vg)
19.75

Grilled Pork Chop,
Apple Purée
& Sage
32.50

Fegato alla
Veneziana
35.00

Chargrilled Wild
Halibut,
Sauce Béarnaise
44.00

A discretionary service charge of 15% will be added to your bill · Includes 20% VAT
Please inform us of any food allergies or intolerances before ordering
Our fish is responsibly caught from sustainable sources
v - vegetarian vg - vegan