

Arthur's

SMALL PLATES

Tiger bread with salted butter (v)	4.80
Local ale rarebit & brown sauce (v)	7.00
Roasted beetroot, walnuts, pomegranate & English feta (v)	9.50
Cantaloupe melon, serano ham & pink pepper	9.90
Charred sweetcorn, chilli & lime butter (v)	8.80
Roasted shallot tarte tatin, bitter leaf salad (vg)	9.80
Beef chuck slider, beer braised onions, smoked cheddar, beef fat bun	8.80
Cornish sardines, roasted tomato & garlic sauce	9.00
Buffalo chicken thigh, blue cheese sauce	9.90
Pork ribs, Korean spicy barbecue sauce	9.50
Bavette steak, green peppercorn sauce & dressed watercress	15.20
Chicken schnitzel, lemon & caper butter with celeriac remoulade	8.90

SIDES

Baby gem, English dressing	4.20
Kentish new potatoes, sour cream & chives	4.50
Roasted tenderstem broccoli, salsa verde	6.40
Hand cut chips	4.50

DESSERTS

Poached blackberries, blackberry sorbet and maple oat crumble	8
Tiramisu	8
Crème brûlée, shortbread	9
Affogato	7

CHEESE

Ashmore cheddar, chutney, rye crackers	8
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