

# ARENS

BAR & GRILL

## STARTERS

<b>NEW</b> Crispy Chicken Asian Salad Julienne Vegetables, Sweet Chilli & Peanut with Crispy Rice Noodles	9
 <b>LEVEL UP - MAKE IT VEGAN WITH TOFU</b>	
Light & Crispy Calamari Fritti Sriracha Mayo	8.5
Breaded Portobello Mushroom w/ Grilled Goats Cheese (v) Stuffed with Ricotta & Spinach with a Pomodoro Sauce	8.5
<b>NEW</b> Batons of Crispy Halloumi (v) w/ Mint Yogurt & Pomegranates	8
<b>NEW</b> Chicken Liver Pâté Toasted Brioche, Hazelnut Praline, Onion Chutney & Tamarind	9
<b>NEW</b>  King Prawn & Avocado Cocktail Baby Gem, Grated Cabbage & Carrot, Paprika, Marie Rose Sauce, Toasted Sourdough Bread	11.5
Meaty Sharer (Serves Two) Chicken Lollipops, Lamb Meatballs, Panko Calamari, Braised Beef Rib Cigars, Chickpea Falafels, Garlic Bread & Truffle cheese	18
Home Cooked Nachos Sharer (v) (Serves Two) Topped with Melted Mozzarella & Cheddar, Guacamole, Salsa, Sour Cream & Jalapenos <b>LEVEL UP WITH BBQ PULLED BEEF</b> - Add 5	15

## BREADS, FONDUES & OLIVES

Mixed Bread Basket (v) with Baked Whole Camembert Fondue & Cranberry Chutney Dip	5.5	<b>LEVEL UP</b> - Add 8.5
Garlic Bread (v)	3.5	
Garlic Bread With Melted Cheese (v)	5	
Mixed Pitted Marinated Olives (v)	5	

## ARENS SIGNATURE MEAT DISHES

Skewers served with Peppers, Onions, Flavoured Rice & Corn Cob. Ribs served with Coleslaw, Flavoured Rice & Corn Cob.	
600g* Rack of Barbeque Pork Ribs	19.5
Flame-Grilled Marinated Chicken Thigh Skewer <b>LEVEL UP WITH A SAUCE</b> - Add 2.5 Smokey Jerk Sauce   Korean Spicy BBQ   Garlic Yogurt Sauce <b>LEVEL UP WITH HALF RACK OF BARBEQUE PORK RIBS</b> - Add 12 <b>LEVEL UP WITH LAVA CHEESE VACCINE</b> - Add 3	16.5
Flame-Grilled Marinated BBQ Chicken Thigh Skewer Caramelized Onion & Melted Cheese	17.5
Arens Moroccan 330g Lamb Kofte w/ Flatbread Flavoured Rice, Houmous, Tomato Salsa & Garlic Yoghurt	20
Donald Russell Lamb Shank Red Wine Sauce, Creamy Mash & Grilled Asparagus	18

 **Chefs Note:** Flame-Grilled Chicken Thigh Skewers - Chicken thigh is a darker meat than breast, and can sometimes appear purple when fully cooked.

## FISH, SALADS & VEGETARIAN

Flame-Grilled Halloumi, Courgette & Pepper Skewer (v) Corn Cob, Lime & Tzatziki Salad	17
<b>NEW</b>  Coconut & Chickpea Curry Seasonal Vegetables & Flavoured Rice	15.5
<b>NEW</b>  Grilled Sea-bass (Gluten Free) Smoked Aubergine and a Tomato and Olive Salsa	21.5
Teriyaki Salmon Served on a Banana Leaf with Poached Fennel Salad, Grilled Broccoli & Lime Mayo	19.5
Hand Battered Fish Watercress, Mushy Peas, Seasoned Fries & Tartar Sauce	15.5
House Quinoa Salad (v) Asparagus, Pomegranates, Omega Seeds, Feta Cheese, Seasoned Yogurt Dressing <b>LEVEL UP WITH GRILLED CHICKEN OR GRILLED HALLOUMI</b> - Add 5	12
Veggie 'Beef' Cheeseburger (v) Brioche Bun, Mayo, Monterey Cheese, Arens Slaw & Seasoned Fries	13.5

# Steaks

## Donald Russell Exclusive Partnership



Our award-winning Beef is selected & produced by Donald Russell, from cattle which have been fed on a natural, grass-based diet. This is easily identifiable through it's unique succulent, tenderness & flavour. Donald Russell are royal warrant holders since 1984 and a trusted supplier to H.M the queen.

For over 40 years, Donald Russell has selected the tastiest and most tender beef for Michelin starred restaurants and luxury hotels. The British, grass-fed, melt-in-your-mouth steak and their commitment to quality have earned them over 300,000 five-star customer reviews.

### All Steaks Served with Seasoned Fries

280g* Sirloin Steak Recommended Medium-Rare	28
340g* Prime Ribeye Steak Recommended Medium	43
230g* Fillet Steak Recommended Medium-Rare	41
150g* Minute Steak Cooked Pink or Well Done	16
1kg* Cote De Boeuf Recommended Medium Serves 2 or 1 Very Hungry	98
<b>Add to any Steak above</b>	
Garlic & Herb Butter	1.5
Half Rack of Barbeque Pork Ribs	12
Marinated Chicken Skewer	11
Steak Sauces	2
Béarnaise - Peppercorn - Mushroom Stroganoff - Red Wine Gravy	

## BURGERS

All Served in a Brioche Bun with Beef Tomatoes, Lettuce, Red Onions, Monterey Cheese, Arens Slaw & Seasoned Fries.

Double Decker Burger Sirloin Steak and Beef Patty	21
Arens Ultimate Cheeseburger	15
Fried Buttermilk Chicken Fillet Burger with Southern Seasoning & Sriracha Mayo	14
<b>LEVEL UP ANY BURGER WITH PANCETTA</b> - Add 2.5 <b>LEVEL UP ANY BURGER WITH LAVA CHEESE VACCINE</b> - Add 3	

## SIDES

Cheesy Truffle Fries   Creamy Spinach w/ Pangrattato	4.5
Onion Rings   Flavoured Rice   Coleslaw	
Mixed Leaf Salad w/ Dressing   Steamed Tenderstem Broccolini	
Sweet Potato Fries   Creamy Mash Potato	

# Sandwiches

SERVED 12PM - 5PM  
TUESDAY - FRIDAY

15

Open Smoked Salmon Sandwich Cream Cheese, Baby Gem, Pickled Red Onions & Deep Fried Capers with Seasoned Fries
Grilled Halloumi Sandwich (v) Toasted Sourdough Bread, Guacamole, Baby Gem, Olives, Roasted Red Peppers, Cherry Tomatoes & Herb Mayo Sauce with Seasoned Fries
Arens Steak Sandwich Toasted Ciabatta with Grilled Pink Steak, Caramelised Onion, Horseradish Mayo & Watercress with Gravy & Seasoned Fries

# Cocktails

## SIGNATURE

12

<b>Ariadne's Affair</b> Italicus, martini extra dry, grapefruit syrup & prosecco.	<b>Espresso Martini</b> Vodka, Freshly Brewed Espresso, Kahlua Liqueur.
<b>Mexican Myth</b> Jose cuervo, lime juice, grapefruit syrup & grapefruit soda.	<b>Pink Fluff</b> Vanilla Vodka, Chambord, cranberry, Bubblegum syrup & candy floss.
<b>NEW Gin Garden</b> Hendricks, Cucumber juice Elderflower & Apple Juice.	<b>Raspberry Mojito</b> Raspberries, mint leaves, syrup, lime juice, white rum, raspberry purée and soda water
<b>Pornstar Martini</b> Vanilla vodka, passion fruit and lime juice. Served with a shot of Prosecco.	<b>♥ Amortentia "Love Potion"</b> Vodka, Lillet Blanc Vermouth, Aperol, Strawberry, Pink Peppercorn, Fresh Lime Juice
<b>Rose Gin &amp; Tonic</b> Gin, peach liqueur, lemon juice, sugar syrup, rose lemonade & mint.	

## ARENS FAVOURITES

10

<b>Negroni Bianca</b> Gin, cinzano, luxardo bitter & yuzu bitters.	<b>Aku Aku</b> Pineapple juice, white rum, peach liqueur, fresh mint, sugar syrup & lemon juice.
<b>Aperol Spritz</b> Aperol, soda & prosecco.	<b>Pina Colada</b> White rum, pineapple juice & cream.
<b>Royal Finesse</b> Campari, martini rosso & cherry soda.	<b>Mojito</b> Lime, sugar, fresh mint, & rum served over ice.
<b>Long Island Iced Tea</b> Vodka, gin, tequila, rum, cointreau, lime juice & Pepsi.	<b>Strawberry Daiquiri</b> Strawberry puree, rum, citrus lime juice & sugar.
<b>Sex on the Beach</b> Vodka, peach schnapps, orange, cranberry juice.	<b>Ameretto Sour</b> Amaretto, lime juice, egg whites & sugar syrup.
<b>Cosmopolitan</b> Vodka, Cointreau & cranberry juice.	<b>Old Fashioned</b> Bourbon, Sugar syrup & angostura bitters.
<b>Bramble</b> Pink gin, raspberry liqueur, lemon juice & raspberry syrup.	

## MOCKTAILS

8

<b>The Vetruvian</b> Cloudy apple juice, elderflower cordial, lime juice & tonic water.	<b>Mediterranean Tale</b> Cucumber syrup, lime cordial, lime juice & soda water.
<b>Elixir</b> Rhubarb syrup, lime juice, strawberry, mint & ginger ale.	
<b>NEW COCKTAIL TREE</b> <b>Includes 12 Glasses Per Tree</b> <b>BUY A TREE, GET ONE COCKTAIL FREE</b>	
House Prosecco - 67 House Champagne - 110 Pornstar Martini - 132 Gin Garden - 132	



## DESSERT COCKTAILS

10

<b>Choco Express</b> Martell vs, captain morgan dark rum, chocolate syrup & espresso.	<b>Dulce de Leche</b> Vodka, baileys, caramel syrup, toffee caramel & single cream.
--	--

## Kids Menu

Ask to see our Childrens set menu. Two Courses Served Together Children up to age 11 only.

# Premium Spirits

ALL SPIRITS ARE 50ML AND COME WITH A MIXER

## GIN

Roku Japanese Craft	12
Tanqueray London Dry	10
Hendrick's	12
Bombay Sapphire	10
Monkey 47 Schwarzwald Dry	15

## TEQUILA

Tequila Rose Cream	8
Patron Caffé	12
Patron Tequila Anejo	17
Patron Silver	16
Don Julio Reposado	15

## RUM

Plantation Trinidad Original	10
Havana 7 Year Old	10
Mount Gay Barbados	12
Wray & Nephew White Overproof	12
Flor De Cana 12 Year	12

## WHISKY

Johnnie Walker Black Label	10
Haig Club Clubman	10
Maker's Mark Bourbon	10
Dalwhinnie 15 Year Old	14
Macallan 12 Year Old	15

## VODKA

Smirnoff	8
Ciroc	10
Grey Goose	12
Belvedere	12
Zubrowka Black	12

## BRANDY

Courvoisier VS	10
Martell VS	10
Hennessy VS	12
Remy Martin VSOP	10
Remy Martin XO Premier Cru	40

HOUSE SPIRITS AVAILABLE ON REQUEST. THERE IS A £2 SUPPLEMENT COST FOR RED BULL & GINGER BEER.

## BOTTLED & DRAUGHT BEER

Amstel Lager 568ml (Half/Pint)	4/5.5
Birra Moretti Lager 568ml (Half/Pint)	5/6.5
MaltSmiths IPA 568ml	6
Guinness Surger 568ml	6
Peroni Lager 330ml	4.5
Peroni Libera (Alcohol Free) 330ml	4.5
Sol Original Lager 330ml	4.2
Doom Bar Ale Bottle 500ml	6.5
Magners Cider 568ml	5.5
Old Mout Kiwi & Lime 500ml	6.5
Old Mout Strawberry & Pomegranate 500ml	6.5

## SHOOTERS (ALL 6.5)

<b>Jam Doughnut</b>
<i>Baileys layered on top of Chambord with a sugar crusted rim.</i>
<b>Jäger Bomb</b>
<i>Jägermeister shot, dropped into half a can of energy drink.</i>
<b>Skittle Bomb</b>
<i>A Jäger bomb, but using a shot of Cointreau instead.</i>
<b>Head Shot</b>
<i>Kahlua and Baileys with a squirt of whipped cream.</i>
<b>B52</b>
<i>Kahlua, Baileys and Cointreau.</i>

## HOT & COLD DRINKS

Pepsi, Diet Pepsi or Lemonade	3
Rose Lemonade	4.5
Apple & Raspberry J2O 275ml	3.5
Ginger Beer	4.5
Fresh Juice	4
Bottle Water (Small)	2.5
Bottle Water (Large)	4
Tea - Earl Grey, Breakfast, Green or Mint	3
Espresso	3
Filter Coffee	3
Latte	3.5
Cappuccino	3.5
Americano	3
Liqueur Coffees	7.5
Hot Chocolate	3.5

## WINE - PORT - PROSECCO - CHAMPAGNE

### WHITE

<b>Arens House White</b>
125ml - 4 • 175ml - 4.5 • 250ml - 6.1 • Bottle - 17.25
<b>Bel Canto Pinot Grigio Catarratto - Italy</b>
Nectarine, apricot and peach are in perfect balance.
125ml - 5.5 • 175ml - 6 • 250ml - 8.0 • Bottle - 22.7
<b>La Tierra Rocosa Sauvignon Blanc - Chile</b>
Flavours of pineapple, lemon sherbert and tropical fruit.
125ml - 5.9 • 175ml - 6.4 • 250ml - 8.5 • Bottle - 24
<b>Bantry Bay Chenin Blanc - South Africa</b>
Delicate floral notes and subtle pineapple fruit.
125ml - 6.2 • 175ml - 6.7 • 250ml - 9.1 • Bottle - 25.6
<b>Kokako Sauvignon Blanc - New Zealand - Bottle - 30.7</b>
Gooseberry, and tropical spectrum. Citrus backbone.
<b>Valle Berta Gavi - Italy</b>
Characteristic aromas of lime zest and minerality.
125ml - 8.4 • 175ml - 8.9 • 250ml - 12.1 • Bottle - 34.3
<b>El Cante Albariño - Spain</b>
Nectarine, apricot and peach are in perfect balance.
125ml - 8.4 • 175ml - 8.9 • 250ml - 12.1 • Bottle - 34.3
<b>Chablis Cape St Martin - Burgundy - Bottle - 55</b>
Focused green fruit character and elegant mineral texture.
<b>Chassagne-Montrachet, Dom. Picard - Bottle - 65</b>
Arguably the worlds most prestigious white wine appellation.

### SPARKLING WINE

<b>Arens House Prosecco - Italy By Glass - 8.0 • Bottle - 30.00</b>
<b>Non Alcoholic Prosecco - Bottle - 27.00</b>
<b>Zarlino Prosecco DOCG (Vegan) NV - Bottle - 40.00</b>

### RED

<b>Arens House Red</b>
125ml - 4 • 175ml - 4.5 • 250ml - 6.1 • Bottle - 17.25
<b>Gufetto Montepulciano - Italy</b>
Scents of red and black berries w/ a peppercorn spicy aroma.
125ml - 5.7 • 175ml - 6.2 • 250ml - 8.3 • Bottle - 23.30
<b>Crescendo Merlot - Italy</b>
Notes of red berries, extraordinarily round and complete.
125ml - 5.6 • 175ml - 6.1 • 250ml - 8.1 • Bottle - 23.1
<b>Beauté du Sud Malbec - France</b>
Blackberries, plums and blueberries, with a touch of spice.
125ml - 5.8 • 175ml - 7.3 • 250ml - 9.7 • Bottle - 27.3
<b>St Desir Pinot Noir - French Regions - Bottle - 29.8</b>
Showing violets and sweet red berries on the nose.
<b>Conde De Castile Reserva, Rioja - Spain - Bottle - 34.7</b>
Harmonious blend of dried, stewed fruits and nuances of leather, vanilla and tobacco.
<b>Esprit de Lussac, St-Emilion - Bordeaux - Bottle - 40</b>
Juicy black fruit on the nose and cranberry on the palate.
<b>Châteauneuf-du-Pape, Les Puits Neuf - Bottle - 60</b>
Showing violets and sweet red berries on the nose.

### PORT & DESSERT WINE

<b>Croft Reserve Tawny</b>
Dried apricot, roasted almonds and walnuts.
125ml - 8.2 • Bottle - 46.6
<b>Elysium Black Muscat - California</b>
Beautiful soft strawberry flavours with floral notes.
125ml - 9.5 • Half Bottle - 33

### ROSE

<b>Crescendo White Zinfandel - Italy</b>
Balance between soft tannins, acidity and residual sugar.
125ml - 5.9 • 175ml - 6.4 • 250ml - 8.6 • Bottle - 24.2
<b>Bel Canto Pinot Grigio - Italy</b>
Delicate, fresh, with a good structure.
125ml - 6.3 • 175ml - 6.8 • 250ml - 9 • Bottle - 25.7
<b>Whispering Angel Rosé 2019 - France</b>
Elegant hints of peach, rose water and summer berries.
Bottle - 55

### CHAMPAGNE

<b>Arens House Champagne</b>	<b>55</b>
<b>Moët &amp; Chandon Impérial Brut</b>	<b>75</b>
A perfect balance of Pinot Noir, Chardonnay and Pinot Meunier.	
<b>Veuve Clicquot Yellow Label Brut</b>	<b>90</b>
A fine balance between fruity aromas and more subtle toasty notes.	
<b>Laurent-Perrier Champagne Cuvée Rosé Brut</b>	<b>100</b>
Memorable for its freshness and unique aromas of fresh-picked red berries.	
<b>Dom Pérignon</b>	<b>180</b>
With notes of wild flowers, ripe mangos and anise this champagne is a sensory adventure.	
<b>Louis Roederer Cristal</b>	<b>350</b>
Aromas of crushed white flowers, ripe citrus and red berry fruits.	

PLEASE NOTE: If you require a bottle that is not on this menu, please do not hesitate to ask and we will do all we can to provide it for you.