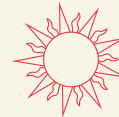


BREAKFAST



Served daily from
8am – 11:30am

Breakfast favourites done properly.
Thoughtfully sourced. Seasonally inspired.

HOUSE PLATE

The Arding Breakfast	10
<i>Eggs any style or Smashed Avocado on Sourdough</i>	
<i>Freshly squeezed juice and Tea or Coffee</i>	
<i>Available Monday – Friday</i>	

CLASSICS

Eggs any style	9
Toast	
Turkish eggs	15
<i>Poached eggs, spiced yogurt, roasted za'atar tomato, chilli paprika drizzle and sourdough</i>	
Smashed avocado on toast	12.5
<i>Chargrilled sourdough, coriander, lime dressing</i>	
<i>Add poached eggs +2.5</i>	
Homemade granola	9.5
<i>Fresh berries, Greek yogurt and honey</i>	
French toast	14.5
<i>Blueberries, maple syrup, mascarpone</i>	

BAKERY

Pain au chocolat Pain au raisin Croissant	3.5
Sourdough toast & locally sourced preserves	3.5
Homemade Banana Bread	4.5

SIDES

Roasted tomatoes	3.5	Smoked Salmon	5
Baked beans	5	Bacon	5
Halloumi	4	Avocado	5
Mushrooms	4		



Meet the makers



Scan to discover the makers and producers we proudly work with.

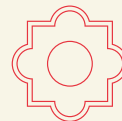
Allergies

Let us know any allergies or dietary needs – our dishes are made here and may contain traces.

Prices

All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.

ALL DAY



Served daily from
12pm – 10pm

Food with intention.
Ingredients with a story.

SNACKS

Lockdown sourdough bread, salted butter	4
Crushed pea and stracciatella croustades with mint and lemon (v)	7
Baked figs wrapped in prosciutto, balsamic	7.5
Bernardini smoked Angus beef with celeriac and caper remoulade	11

SMALL PLATES

Season Fresh Crudités & White Bean & Tahini Dip (vgn) <i>Crunchy seasonal veg with an herby cannellini bean dip</i>	8.5
Golden Beetroot & Ricotta (v) <i>Roasted heirloom chioggia beetroots, whipped ricotta, walnut & lemon oil</i>	9
Severn & Wye Smoked Salmon <i>Oak-smoked, crème fraîche, pickled cucumber, sunflower & rye bread</i>	12
Baked artichoke (v) <i>Tarragon, Aleppo pepper and parmesan dip with lockdown sourdough soldiers</i>	10
Steak Tartare <i>Hand-cut Turner and George beef, mustard, shallot, egg yolk, toasted sourdough</i>	12

SALADS

Mixed Superfood Salad (vgn) <i>Avocado, wild rice, grilled broccoli, corn, soybeans, toasted seeds, caramelised miso dressing</i>	16
Free-range Norfolk chicken, Crispy Bacon & Avocado <i>Crunchy salad with ranch dressing</i>	18
Classic Caesar (v) <i>Romaine lettuce, Caesar dressing, parmesan & croutons</i> <i>Add Halloumi 4.5 Chicken 5 Smoked salmon 5</i>	14



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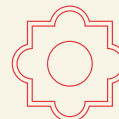
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Food with intention.
Ingredients with a story.

LARGER PLATES

Parmesan Chicken Schnitzel	20
<i>Crisp-crumbed chicken breast, rocket and heritage tomato salad, roast chicken lemon butter sauce</i>	
The Arding House Burger	18
<i>Dry aged Turner and George beef, caramelised onion, tomato chilli jam, chipped garlic and herb potatoes</i>	
<i>Add Cheddar cheese 2 Bacon 4</i>	
Grilled Day Boat Fish	MP
<i>Preserved lemon & pistachio salsa verde, new potatoes & seasonal greens</i>	
Ribeye Steak (8oz)	38
<i>Dry aged Turner and George ribeye, béarnaise sauce, chipped garlic and herb potatoes</i>	
Sweet Potato Coconut Curry (vgn)	18
<i>Spiced sweet potato coconut curry with green beans, cumin rice & mint coriander chutney</i>	

SIDES

Chipped garlic & herb potatoes	5	Charred broccoli	5
New potatoes	5	Sautéed greens	5
Green salad	5		

DESSERTS

Sticky Toffee Pudding	9
<i>Warm date pudding, rich toffee sauce, vanilla ice cream</i>	
Classic Crème Brûlée	9
<i>Crisp 'burnt' caramel top and silky vanilla custard</i>	
Triple Chocolate Brownie	9
<i>Fudgy chocolate brownie, vanilla ice cream</i>	
'Happy Endings' Ice Cream & Sorbet	8
<i>Ask the team for our current selection</i>	



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