

MAIN MENU

12PM TO 10:30PM

Starters

- Soup of the day** **£7**
- Beetroot salad** **£7**
with Blue Cheese, Lemon, Honey, Olive Oil, Fresh Rosemary
- Burrata** **£8.5**
with Beetroot slice, Olive Oil, Fried Peanuts
- Tave Dhew** **£8**
Calves Liver OR Cubed Lamb in a Green Pepper Stew
- Tuna Tartare** **£12 / 24**
with Crushed Avocado, Soy Sauce, Lemon, Fresh Chilly
- Spaghetti Bolognese** **£8 / 16**
- Tagliatelle with mushroom** **£9 / 18**
- Seafood Risotto** **£9 / 18**
with Calamari, Clams, Mussels, King Prawns
- Seafood linguine** **£9 / 19**
with Calamari, Mussels and King Prawns
- Tagliatelle Carbonara** **£7.50 / 15**
- Smoked Salmon and Courgette Farfalle** ... **£9 / 18**
with Double Cream and Dill

Mains

- Grilled Aubergine, Portobello Mushroom and Courgette (vg / vegan)** **£12**
seasoned with Balsamic Vinegar and olive oil - optional pesto
- Arthur's Gourmet Beef Burger** **£14.90**
- Arthur's Gourmet Chicken Burger** **£13.90**
- Arthur's Gourmet Portobello Mushroom & Halloumi Burger** **£13**
- Arthur's Bouillabaisse de Marseille** **£22**
- T Bone Steak with leaves salad** **£28**
and Arthur's special herbs seasoning secret recipe
- All Burgers served with lettuce, bacon, Cheese, gherkin**
- Extras** **£2.5**
Avocado, Bacon, Cheese, Egg

Dessert

- Chocolate Cake and Ice Cream** **£6.5**
- Apple crumble** **£6.5**
- Tarte Tatin** **£7**
- Ice cream Scoop** **£2**

Sides £4.5

Triple cooked Fries/ Balsamic Olive Oil Green Salad/ Cream Mush, Truffle Mush