ARLINGTON

Rock Oysters – 5.50 each

Sturia Oscietra Caviar 15g – 49.50

Milk Bread, Wallstone Farm Butter	7.50
Soupe à l'oignon	13.75
Plum Tomato & Basil Galette *(vg)*	14.75
Roasted Delica Squash, Macadamia Nut *(vg)*	17.50
Bang Bang Chicken	18.75
Endive, Walnut and Roquefort Salad	19.25
Russell's Caesar Salad	21.75
Arlington Prawn Cocktail	22.50
Crispy Duck, Cashew & Watercress Salad	24.75
Yellowfin Tuna Tartare	25.50

Eggs Florentine *(v)*	15.75 / 26.00
Eggs Arlington	17.00 / 29.50
Eggs Benedict	18.00 / 28.50
Chopped Salad, Grilled Chicken and Bacon	21.50 / 32.75
Steak Tartare	22.75 / 39.75

Mushroom Bourguignon *(vg)*	27.50
Shepherd's Pie	29.25
Salmon Fish Cake, Sorrel Sauce	29.50
Beer-Battered Haddock & Chips	29.50
Chicken Milanese, Rocket & Parmesan	32.50
Chopped Steak 'Au Poivre'	33.75
Pappardelle, Beef Shin Ragù	36.50
Grilled Calf's Liver and Bacon	39.50
Loin of Tuna, Piquillo Peppers	39.75
Lobster Thermidor Soufflé, Gem Salad	44.75
Tranche of Halibut, Hollandaise	48.50
Sirloin of Hereford Beef, Sauce Bordelaise	54.75

Chips - Allumettes - Mash	7.50	Rocket & Parmesan Salad	7.75
Spinach : *Creamed, Buttered* or *Steamed*	7.75	Green Beans, Confit Shallots	7.75
Buttered Ratte Potatoes	8.25	Baby Gem Salad	7.75

Head Chef: Harrison Britton

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
Please note - game may contain shot
v - vegetarian vg - vegan