

  
 THE  
**ARLINGTON**  
 — COFFEE LOUNGE ~ BAR & BISTRO —

## EVENING BISTRO MENU

### STARTERS

Homemade Tomato & Roasted Red Pepper Soup with Garlic Croutons	4.95
Mozzarella & Oven Dried Tomato Salad with Toasted Pine Nuts & Basil Dressing	6.25
Pigeon Breast Sautéed with Black Pudding & Bacon Lardons, Served on Balsamic Dressed Leaves	6.95
Chicken Liver & Pork Pate with Spiced Fruit Chutney & Sourdough Toast	6.25
Tempura King Prawn Tails with Chili Jam & Watercress	7.50
Binham Blue Cheese, Pear, Walnut & Little Gem Salad	6.25

### CHAR GRILLED STEAKS

Rump 8oz	17.95	Rump 12oz	22.50	Ribeye 8oz	19.95
Sirloin 8oz	19.95	Sirloin 12oz	24.50		

*Chargrilled to your liking with Hand Cut Chips, Grilled Tomato & Flat Mushroom*

**Steak Sauces:** Green Peppercorn / Blue Cheese / Dijon Mustard 3.50

### MAINS

Adnams Beer Battered Cod Fillet with Hand Cut Chips, Mushy Peas & Chunky Tartare Sauce	13.25
Sea Bass Fillet, Pan Fried with Capers & Brown Shrimps Served with Parmentier Potatoes & Fine Beans	15.95
Corn Fed Chicken Supreme with a Casserole of Haricot, Borlotti, Red Kidney Beans, Chorizo & Lardons	13.50
Confit Duck Leg, Cerleriac Mash, Braised Red Cabbage & Parma Ham Crisp	13.50
Roast Rump of Lamb with Dauphinoise Potatoes, tender-stem Broccoli, Red Wine & Rosemary Jus	16.95
Marinated Venison Steak Served with Horseradish Mash, Roasted Root Vegetables & Port Wine Jus	18.95
Roasted Butternut Squash & Pea Risotto with Shaved Parmesan & Dressed Leaf Salad	10.25
Spinach & Ricotta Pancakes finished with a fresh Tomato Sauce	9.95

### SIDES

Hand Cut Chips	3.50	Seasonal Salad	3.95
Beer Battered Onion Rings	3.25	Vegetable Selection	3.95
Garlic Bread	3.25	3 Bean Casserole with chorizo & lardons	3.95