Steak is what we do. We source our grass-fed beef from British native breeds - because we think they're the best - and then we seek out the interesting cuts that would often find their way to the butcher’s table. Our menu is short, seasonal and freshly prepared on site every day and yes, we always cut every single chip by hand...

We’re serious about steak, it’s our focus and our obsession – served quickly and simply.

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**WHILE YOU WAIT**

Chapel Down Vintage Reserve - £8
Tanqueray & Fever Tree - £7
Prosecco - £6.5
Padron Peppers - £4
Chargrilled Halloumi - £4
Smoked Olives - £3.5
... All Three - £10

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**OUR STEAKS**

We serve our steaks medium rare, please let us know if you would like yours cooked differently.

- **Bavette - £12**
  The Arlo’s signature steak.
  Bavette is the classic butcher’s cut and is juicy and full of flavour with a fantastic texture.

- **Picanha - £14**
  Also called the rump cover or culotte.
  A lean steak from the top of the sirloin which has the richness of rump paired with the smoky marbled cap of sirloin.

- **Deckle - £16**
  Known simply as “butcher’s butter” the deckle is the ribeye cap and runs the full length of the prime ribeye roll.
  Very limited availability.

**SIDES**

- Grilled Garlic Bread - £2.5
- Caramelised Pineapple - £3
- Hand-Cut Skinny Chips - £4
- Chargrilled Tenderstem Broccoli - £4
- Macaroni Cheese - £4

**SAUCES - £1**

- Chimichurri
- Truffle Aioli
- Bearnaise
- Burning Bear
- Peppercorn

**SIDE SALADS**

- The Arlo’s House Salad - £3
  Little Gem, parmesan & walnut mustard
- Grated Carrot Salad - £4
  Fresh ginger, toasted seeds & red chilli
- Jalapeño Home Slaw - £4.5
  with lime & fresh coriander

**MAINS SALADS**

- **SPECIAL**
  Roast butternut squash & feta with garlic croutons, baby spinach & rocket with sunflower seeds with a warm cider dressing - £10

- **WEEKDAY LUNCH SPECIAL**
  Monday to Friday / 12 - 3pm
  Bavette + any Side or Side Salad - £10
  add any Pudding for £3

- **OUT ON THE WEEKEND**
  Saturday & Sunday / 10am - 4pm
  Kids Eat Free – one "Little Arlo’s" menu free with every adult Brunch. No kids? No problem! -
  Adults Drink Free - any drink from the Brunch menu on the house with every Brunch main.

Please tell our team if you have an allergy and please do ask us any questions.

We do not have a service charge and 100% of the tips go directly to the Arlo’s team.
## Drinks

### Red Wine
- Torre Cerere, Montepulciano d’Abruzzo, Italy: £5.50 / £15.00 / £21.00
- Lonely Tree, Zinfandel, USA: £5.75 / £15.50 / £22.00
- Beauté du Sud, Malbec, France: £24.50
- Capilla de Barro, Malbec, Argentina: £7.25 / £21.00 / £27.00
- Riscos, Malbec, Chile: £27.00
- Wirra Wirra ‘The Good Catch’ Shiraz, Australia: £28.00
- Cave de Tain L’Hermitage, Crozes-Hermitage, France: £30.00
- Valpolicella Classico Superiore Ripasso, Italy: £34.00

### White Wine
- Big Bombora, Chardonnay, Australia: £5.25 / £14.00 / £20.00
- Alfredini Garganega, Pinot Grigio, Italy: £5.50 / £14.50 / £21.00
- L’abeille, Picpoul De Pinet, France: £6.00 / £17.50 / £25.00
- Fathoms Sauvignon Blanc, Marlborough, NZ: £7.00 / £20.00 / £27.00
- Chapel Down, Grand Vin De Bourgogne, France: £28.00
- Nyetimber Classic Cuvée, England: £31.00

### Beer & Cider
- Peroni Nastro Azzurro: £4.00
- Curious Brew Lager: £4.25
- Curious Brew IPA: £4.25
- Curious Porter Stout: £4.25
- Curious Apple Cider: £4.25

### Cocktails
- Tanqueray / Stolichnaya & Fever Tree: £7.00
- Tr’punch: Rum Agricole, fresh lime, sugar cane, ice cubes: £5.50
- Bloody Mary / Bloody Caesar: £7.00
- Virgin Mary: £4.00
- Elderflower Mimosa: £8.00

### Soft Drinks
- Coke, Diet Coke, Sprite: £2.50
- San Pellegrino (500ml): £1.80
- Fruit Juice: £2.00
- Apple / Orange / Mango: £2.50
- Fever Tree Ginger Ale / Sicilian Lemonade / Tonic Water / Soda Water: £2.75
- Belvoir Handmade Lemonade / Elderflower Presse / Ginger Beer: £2.75
- Big Tom Tomato Juice / Yellow Tomato "Sunshine" Juice: £2.75

### Bubbles
- Prosecco Corte Alta, Italy: £6.50 / £26.00
- Chapel Down Brut, England: £8.00 / £35.00
- Nyetimber Classic Cuvée, England: £50.00

### Smoothie
- £50.00 / £20.00 / £27.00

### Hot Drinks
- 2 Cup Freshly Ground Cafetiere: £4.00
- Cappuccino / Latte / Long Black / Americano: £2.50
- Espresso: £2.00
- Double Espresso: £2.20
- RAF English Breakfast / Earl Grey / Cornish Peppermint / Green Tea: £2.00

### Milkshakes - £5
- Freshly made to order with the finest ice cream and thick enough to make your straw stand on end!
- Chocolate
- Vanilla
- Mince Pie
- Christmas Pudding
- Malted Banana
- Oreo
- Flat White
- Ginger Spice

### Digestifs (For When You’re Just Not Quite Finished)
- Eau de Vie, Alsace, France: Quince / Pear William: £6.00
- Baron de Sigognac, Armagnac 10 yr old: £6.00
- Tokaji, Late Harvest, Hungary: £6.00 / £26.00
- Vin de Constance, Klein Constantia, South Africa: £70.00
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**ONE MAIN**
Steak, broccoli & chips  
Our signature, just smaller  
Macaroni cheese, broccoli & carrots  
As simple as that!

+  

**ONE PUDDING**
Ice cream & fresh raspberries  
Vanilla, chocolate or raspberry ripple  
Warm Chocolate Brownie  
with Vanilla or Chocolate ice cream

+  

**ONE FRUIT JUICE**
Apple, orange or mango

=  

£7
LITTLE BIT MORE...
**PUDDINGS - £5**

- **Lolo's Lemon Posset**
  Zingy, fresh & topped with freeze-dried raspberries

- **Dark Chocolate Tart**
  On a crushed Oreo base with honey-poached forest fruit

- **Ice Cream Pavlova**
  With passion fruit & mango coulis, raspberry rippled mascarpone & mint sugar

- **Warm Chocolate Brownie**
  With vanilla or Crème Fraîche ice cream

- **Three Scoops Ice Cream**
  Crème Fraîche, Vanilla, Chocolate, Brown Butter, Malted Banana, Ginger Spice, Flat White Coffee

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**MILKSHAKES - £5**

Freshly made to order with whole milk and the finest ice cream. Thick enough to make your straw stand on end!

- Chocolate
- Vanilla
- Mince Pie
- Christmas Pudding
- Malted Banana
- Flat White
- Oreo
- Ginger Spice

...add a shot of Rum, Baileys or Bourbon for £2.50

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**TEA & COFFEE**

- Freshly Ground 2 Cup Cafètiere - £4
- Espresso - single £2 / double - £2.20
- Latte / Cappuccino - £2.50
- Peppermint / Green Tea - £2

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**PUDDING WINE**

- Royal Tokaji, Late Harvest - £6 / £26
- Vin de Constance, South Africa - £70

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**DIGESTIFS - £6**

- Eau de Vie, Alsace - Quince, Pear
- Baron de Sigognac, Armagnac 10 yr

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Please tell our team if you have an allergy or please ask us for information.

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CHRISTMAS PARTY MENU - £35pp

PLATTER OF GRASS FED BAVETTE

FOR THE TABLE:
- Arlo's House Salad
- Hand-cut Skinny Chips
- Fresh Market Greens
- Grilled Garlic Trencher

ALL THE SAUCES

YOUR CHOICE OF:
- Dark Chocolate Tart with creme fraiche ice cream
- Lolo's Lemon Posset with freeze dried raspberries
- Vanilla and Bourbon Crème brûlée

CARAFE OF HOUSE WINE
Torre Cerre, Montepulciano, Italy / Five Foot Track, Chardonnay, Australia

Please ask us about our bells & whistles from champagne receptions to Christmas crackers or to enquire about our premium, paired wines.