

Here at The Artillery Arms we're passionate about food; our team of talented chefs, using carefully sourced British ingredients will bring you the best freshly cooked dishes every time.

SNACKS

Fuller's Black Pudding Scotch Egg	4.00
Buffalo Chicken Wings, blue cheese dip	6.50
Falafel & Tzatziki (v)	5.00
Salt & Pepper Squid, smoked paprika aioli	6.50
Cornish Orchards Sausage Roll	4.00
Nachos (v) tortilla chips, melted cheese, guacamole, salsa, sour cream, jalapenos <i>Add on chilli beef 2.00</i>	8.00

SHARERS

Bar board: Cornish Orchards sausage roll, pork pie, pork scratchings, Fuller's black pudding Scotch egg, apple sauce	14.00
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ROASTS

Served with roast potatoes, Yorkshire puddings, cauliflower cheese, honey roast carrots & parsnips, sticky red cabbage & peas

Roast topside of Owton's Dry-Aged Beef	13.50
Roast South Coast Pork Shoulder	12.00
Vegan Nut Roast (v) mixed greens, cauliflower cheese, roast carrots & parsnips, roast potatoes, Yorkshire pudding, gravy	11.00

BURGERS

Chalcroft Farm
Beef Burger 10.00
gem lettuce, tomato, pickled
onion, gherkin, triple-cooked
chips

BBQ Pulled Pork Burger 10.00
gem lettuce, tomato, pickled red
onion, gherkin, triple-cooked
chips

Buttermilk Fried
Chicken Burger 10.00
bacon jam, pickled red onions, beef
tomato, iceberg, sriracha & roasted
garlic aioli, triple-cooked chips

MAINS

Pie of the Day
please ask your server for allergens

Fuller's Frontier Battered
Haddock & Chips 12.00
mushy peas, tartare sauce, lemon

Gammon Steak 12.00
duck egg & triple-cooked chips

Owton's Pork &
Leek Sausage 10.00
mash, peas & onion gravy

Chilli Con Carne 10.00
rice, nachos & sour cream

VEGETARIAN & VEGAN

Beetroot, Spelt, Ricotta &
Pomegranate Salad (v) 9.00
croutons

Spiced Green
Lentil Curry (vg) 9.00
cauliflower & spinach, wild rice

SIDES

Triple-Cooked Chips (vg), rosemary salt 3.50 | House Salad (v) 3.50 | Garlic Bread (v) 3.50

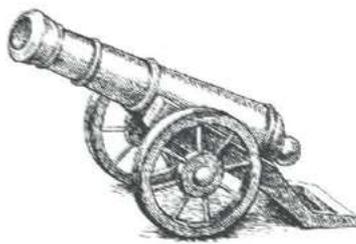
Fuller's London Pride Battered Onion Rings (v) 3.50


Kamal Zouaoui,
Head Chef



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan



PUDDINGS

Vintage Ale Sticky Toffee Pudding toffee sauce, Fuller's buffalo milk salted caramel ice cream	5.00	Paul's Chocolate Brownie Sundae Fuller's buffalo milk salted caramel ice cream, whipped cream	5.00
Key Lime Cheesecake	5.00	Fuller's Buffalo Milk Ice Creams by Laverstoke Park Farm by the scoop	2.00

HOT DRINKS

Americano	2.50
Latte	2.85
Cappuccino	2.85
Flat White	2.85
Macchiato	2.15
Espresso	2.00
Double Espresso	2.50
English Breakfast Tea	2.30

Here at The Artillery Arms we're about honest food, well sourced ingredients, and quality cuts of meat. Crafted by our team of hugely talented chefs, we bring you truly delicious dishes that we are proud of.

Chalcroft Farm Beef Burger

Owton's burgers are created from two separate cuts of meat and seasonings to ensure the burger melts in the mouth.

Fuller's Frontier Beer Batter

A light crisp batter created from the malts and grains of Fuller's Frontier Lager that has been milled into the flour.

Fuller's Ice Creams by Laverstoke Park

Made from buffalo milk, this ice cream benefits from a higher nutrient content, higher calcium levels than cow's milk and high fat content creating a rich in flavour, creamy in texture product.



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