



STARTERS

HOUSE BUNS

A secret family recipe freshly baked every day

House Bun Basket V
Garlic House Buns V
Garlic House Buns & Melted Cheese V

4.5
5
7

Duck & Truffle Terrine

Pressed Terrine of Duck, Red Onion Relish & Truffle oil. Served with Dressed Salad, Prune Chutney & a Glazed Arens House Bun.

10

Buffalo Cauliflower Bites V

Crisp Fried Cauliflower Shoots tossed in Frank’s Buffalo Sauce & served with a Ranch dip.

10

Vegan Jackfruit Wings V

BBQ Sauce, Garlic Mayonnaise, Scallions & Crispy Onion.

10

Prawn Cocktail GF

Shredded Iceberg, Julienne Carrot, Lemon, Paprika, Marie Rose Sauce & Gluten Free Bread.

12

Jamaican Jerk Chicken Thigh Bites GF

Served with Spring Onions, Fried Sweet Plantains, Crushed Chillies & Sour Cream dip.

12

Tuna Ahi

Pan Fried Sesame Seed Yellowfin Tuna Steak Garnished with Spring Onion, Fried Onions, Soya, Sriracha Mayo, Sweet Chilli & Ginger Dressing.

12

Panko Calamari

Light & Crispy Calamari with Sriracha Mayo.

12

Halloumi Batons V GF

Sweet Chilli, Garlic Sauce & Pomegranate.

12.5

Nachos V

Homemade Cheese Sauce, Salsa, Sour Cream & Jalapeños. **Add Guacamole for £3.**

13

Arens Rock Shrimp

Light & Crispy Battered King Prawns tossed in Creamy Dynamite Sauce topped with Sesame Seeds, Spring Onion & Red Chilli.

13

Tuscan Shrimp & Diver Scallops

Spinach, Sun-dried Tomatoes, Shallots, Garlic, Chives, Cream Coconut & a Glazed Arens House Bun

14

BURGERS

All served with Lettuce, Tomatoes, Onions, Arens Slaw & Seasoned Fries.

Ultimate Bacon & Cheese Melt

Two Grilled Juicy Beef Patties, Smoked Bacon, Monterey Cheese, Pickles & Arens Special Sauce on a Arens House Bun.

18

Fried Chicken Tikka Masala Burger

Crunchy 100% Chicken Breast Dipped in Tikka Masala Sauce, Spring Onion, Sweet Chilli, Jalapeños, Onion Bhaji, Cheese & Garlic Mayo.

19.5

Vegan Plant Burger V

Chargrilled Plant Based Patty, Flat Mushroom, Vegan Monterey Cheese, Makers Mark BBQ sauce, Fried Onions & Pickles on a Arens House Bun.

19.5

SALADS & PASTA

Classic Tossed Caesar

Caesar Dressing, Shaved Parmesan, Chopped Baby Gem, Hard-Boiled Egg, Anchovies & Herb Croutons

13

Mexican Salad V

Tomatoes, Tortilla Chips, Jalapeños, Charred BBQ Sweetcorn, Cherry Tomatoes, Leaf Mix & Ranch Dressing

13

Cream of Mushroom Truffle Fettuccine V

A mix of Closed-Cup, Portobello & Chestnut Mushrooms Sautéed in Butter, Thyme and Garlic, Cream, Chives & Black Truffle Oil.

17

Vegetable Chicken Seafood Spice Beef Pork Fish Lamb



V - Vegetarian • VE - Vegan • GF - Gluten Free

ARENS

STEAKS



TOLLY & SONS
EXCLUSIVE PARTNERSHIP

An Exclusive Partnership. Sourced directly from Tolly & Sons, our local farm shop in Moor Park, Northwood, our beef is hand-selected from the finest breeds and dry-aged for a full 28 days in traditional salt-moss chambers.

This meticulous process unlocks exceptional tenderness, a rich, savoury depth, and a buttery-smooth texture with intensely juicy flavour – the true hallmark of outstanding quality. Every cut tells the story of trusted local expertise. Indulge in our handpicked cuts each offering a buttery-smooth texture and deep, juicy taste that sets a new standard for quality.

Served with Rocket, Arens Slaw, Seasoned House Fries & Grilled Tomato.

250g Pave Rump GF

Recommended Medium Rare

29

300g Sirloin GF

Recommended Medium

38

300g Rib-eye GF

Recommended Medium

38

250g Fillet GF

Recommended Medium Rare

39

LARGE CUTS

For the hungry or to share.

600g Chateaubriand GF

Porterhouse T-Bone GF

900g Stingray Tomahawk GF

75
79
80

SPECIALS

Arens Water-bathed Beef Steak

A family recipe perfected over decades, succulent slow cooked 12oz Beef steak, Chestnut Mushrooms, Caramelised Onion, Bacon Lardons in a Red Wine sauce with Creamy Mash.

28

Surf & Turf Thermidor

Our take on classic where land meets sea in a combination of Grilled Lobster, King Prawns, Scallops in a dill & cream sauce with Melted Cheese & accompanied by our finest 100g fillet steak.

60

Picahna Skewer & Chimchurri

Succulent Brazilian Premium Rump cap, skewered & fire-grilled for bold beefy flavour.

49

LEVEL UP

Add a Steak sauce:

Bearnaise, Peppercorn or Creamy Mushrooms.

2

STEAK TOPPINGS

Chilli Butter

Garlic Butter

Bone Marrow Butter

1.5
1.5
2

ULTIMATE TOPPINGS

Five King Prawns & Garlic Butter

Half Rack Ribs

9
15

SIDES

Arens Slaw V

Flavoured Rice V

Seasoned Fries V

Truffle & Cheese Fries V

Mixed Salad V

Grilled Broccoliini & Parmesan V

4.5
4.5
4.5
10
4.5
5

Sweet Potato Fries V

Creamy Mash V

Mac & Cheese V

Onion Ring Tower V

Halloumi Batons V

5
5
6
10
12.5

MAINS

CLASSICS

BBQ Monterey Cheese Chicken

Breaded Chicken & Bacon with Caramelised Onions, Makers Mark BBQ Sauce then topped with Melted Cheese, served with Seasoned Fries & Arens Slaw.

18

Belly of Pork Porchetta

Caramelised Apple, Chive Mash & Creamy Calvados Sauce.

25

Shank of Lamb

Sicilian Style dish with Fruits, Chickpeas and a Tomato Based Fiery Sauce with Flavoured rice.

31.5

SKEWERS

All Skewers are served with Mint Yoghurt, Charred Padron Peppers, Frilled Flat Bread, Beetroot Tzatziki, Dressed Chefs Mixed Salad & Rice OR Seasoned Fries.

Vegan Tikka Shicken Skewers Ve

Beetroot Tzatziki substituted with Chef’s Salad.

23

Chicken Shawarma

Minted Lamb

24
28

RIBS

All served with Arens Slaw, Seasoned Fries & Grilled Tomato.

1kg BBQ Pork Ribs

Sesame Seeds & Fried Onions

34

Dino Ribs

Smoked Beef Ribs, BBQ Korean Gochujang Glaze, Fried Onions & Scallions. Richly marbled for exceptional tenderness and flavour (naturally higher in fat)

45

Ribs & Chicken

Half Rack BBQ Pork Ribs & a Chicken Skewer.

36

SEAFOOD

Salmon Teriyaki

Coconut Rice, Grilled Tenderstem Broccolini, Fried Onions, Sesame Seeds & Spring Onions.

25

Pan-fried Seabass GF

Garlic Butter, Lemons, Grilled Broccolini, Chives & Creamy Mash

25

Seafood Fettuccine

Salmon, Tiger Prawns, Diver Scallops, Wilted Baby Spinach, Cherry Tomatoes, Red Peppers, Garlic Butter & Coriander.

24



SUSHI & SASHIMI

FRIDAY & SATURDAY

Please note our sushi is made fresh & delivered straight to the table.
Always subject to availability.

Halloumi & Avocado Tempura Roll V

Marinated Halloumi, Fresh Avocado, Roast Pepper & Vegan Sriracha Mayonnaise

10.5

1/2

Full

17

Shrimp Tempura Rolls

Cucumber, Parmesan, Spring Onion, Pickled Red Onion, Sriracha Mayonnaise.

11.5

18.5

California Roll

Crab, Avocado, Cucumber, Pickled Carrot.

12

19.5

Yellowfin Tuna Sashimi

Sriracha Mayonnaise, Soya Sauce & Wasabi.

18.5

Salmon Sashimi

Sriracha Mayonnaise, Soya Sauce & Wasabi.

18.5

Yellowfin Tuna Nigiri

Sriracha Mayonnaise, Soya Sauce & Wasabi.

18.5

Salmon Nigiri

Sriracha Mayonnaise, Soya Sauce & Wasabi.

18.5

HAVE YOU HEARD ABOUT OUR DELICIOUS SUNDAY ROASTS?

ARENS COCKTAILS		
Rose Gin & Tonic <i>Gin, Peach Liqueur, Lemon Juice, Sugar Syrup, Rose Lemonade & Mint</i>	15	Espresso Martini <i>Vodka, Espresso, Kahlua Liqueur</i>
Raspberry Mojito <i>Raspberry, Mint, Syrup, Lime Juice, White Rum, Raspberry Purée & Soda</i>		Atlantis Mojito <i>White Rum, Passion Fruit, Lime, Mint, Soda and Sugar Syrup</i>
Pink Fluff <i>Vanilla Vodka, Chambord, Cranberry, Bubblegum Syrup & Candy Floss</i>		Strawberry Daiquiri <i>Strawberry Puree, Rum, Lime & Sugar</i>
Gin Garden <i>Hendricks, Cucumber Juice, Elderflower & Apple Juice</i>		Pornstar Martini <i>Vanilla Vodka, Passion Fruit and Lime Juice, with a Shot of Prosecco</i>
Strawberry Frost <i>Rum, Strawberries, Lime, Coconut</i>		Aku Aku <i>Pineapple Juice, White Rum, Peach Liqueur, Fresh Mint, Sugar syrup and lemon juice</i>
Aperol Spritz <i>Aperol, Soda & Prosecco</i>		Bramble <i>Pink Gin, Raspberry Liqueur, Lemon Juice & Raspberry Syrup</i>
Cosmopolitan <i>Vodka, Cointreau & Cranberry</i>		Piña Colada <i>White Rum, Pineapple & Cream</i>
Long Island Iced Tea <i>Vodka, Gin, Tequila, Rum, Cointreau, Lime Juice & Pepsi</i>		Old Fashioned <i>Bourbon, Sugar Syrup & Angostura Bitters</i>
Sex On The Beach <i>Vodka, Peach Schnapps, Orange, Cranberry</i>		Margarita <i>Tequila, Lime Juice, Salt & Cointreau</i>
Mojito <i>Lime, Sugar, Fresh Mint, & Rum</i>		Amaretto Sour <i>Amaretto, Bourbon, Lemon Juice</i>
		Negroni <i>Gin, Campari, Vermouth</i>

LET'S DO
Brunch!
In our Stables Lounge

Enjoy our exceptional value two-course brunch. Complete with 90 minutes of unlimited drinks throughout your experience*
Saturdays 12-3pm

MOCKTAILS		
8		
The Vetruvian <i>Cloudy Apple Juice, Elderflower Cordial, Lime Juice & Tonic Water</i>	Butter Beer <i>Vanilla Cream Soda, Butterscotch & Whipped Cream</i>	Elixir <i>Rhubarb Syrup, Lime Juice, Strawberry, Mint & Ginger Ale</i>

SMOOTHIES	
Green Machine <i>Kale, Spinach, Mango</i>	Tropical Punch <i>Mango, Pineapple, Strawberry, Kiwi, Coconut</i>
Strawberry & Banana Split <i>Strawberry, Banana</i>	Arens Passion <i>Pineapple, Mango, Passion Fruit</i>

MILKSHAKES
10.5 Available until 10pm

OREO | BISCOFF | NUTELLA | VANILLA | REECE'S PEANUT BUTTER

PREMIUM SPIRITS	
<i>All Spirits are 50ml and come with a Mixer</i>	
GIN	
Tanqueray London Dry	10
Bombay Sapphire	10
Beefeater Blackberry	10
Edinburgh Gin - Rhubarb & Ginger	12
Hendrick's	12
Roku Japanese Craft	12
Monkey 47 Schwarzwald Dry	15
RUM	
Plantation Trinidad Original	10
Havana 7 Year Old	10
Mount Gay Barbados	12
Wray & Nephew White Overproof	12
Flor De Cana 12 Year	12

WHISKY	
Johnnie Walker Black Label	10
Maker's Mark Bourbon	10
Proper Twelve Whiskey	12
Monkey Shoulder	12
Dalwhinnie 15 Year Old	14
Macallan 12 Year Old	15
VODKA	
Grey Goose	12
Belvedere	12
Au Vodka Fruit Punch	12
Au Vodka Black Grape	12
Au Vodka Red Cherry	12
Au Vodka Blue Raspberry	12
Au Vodka Bubblegum	12

BRANDY	
Courvoisier VS	10
Martell VS	10
Remy Martin VSOP	10
Hennessy VS	12
Remy Martin XO Premier Cru	58

TEQUILA	
Volcán De Mi Terra Blanco	12
Volcán De Mi Terra Reposado	12
Volcán De Mi Terra Cristalino	12
Volcán De Mi Terra X.A. Extra Ages	20

NON ALCOHOLIC SPIRITS	
<i>All Non-Alcoholic Spirits are 50ml and come with a Mixer</i>	
Lyre's American Malt Bourbon Style	
Lyre's Premium Dry London Gin Style	
Lyre's Pink London Pink Gin Style	
Lyre's Dark Cane Dark Rum Style	

DESSERT COCKTAILS	
Choco Express <i>Martell vs, Captain Morgan Dark Rum, Chocolate Syrup & Espresso</i>	10
Dulce De Leche <i>Vodka, Baileys, Caramel Syrup, Toffee Caramel & Single Cream</i>	

SHOOTERS
8

Jam Doughnut
Baileys & Chambord with a sugar crusted rim

Jäger Bomb
Jäger shot, with half a can of energy drink

Skittle Bomb
A Jäger bomb, with Cointreau instead

Head Shot
Kahlua, Baileys and a squirt of whipped cream

B52
Kahlua, Baileys and Cointreau

COCKTAIL TREE
12 Glasses Per Tree.
Cost per glass including offer

House Prosecco 5.5
House Champagne 9
Pornstar Martini 11
Gin Garden 11

A PIRATES LIFE FOR ME
20
Spiced Rum, Benedictine, Cherry Brandy, Lime Juice, Peach Puree & Pineapple Juice

TO SHARE

PORT & DESSERT WINE	
Croft Reserve Tawny <i>Dried apricot, roasted almonds & walnut</i>	Elysium Black Muscat <i>Beautiful soft strawberry flavours with floral notes.</i>
8.2	9.5

SOFT DRINKS			
COLD DRINKS		HOT DRINKS	
Pepsi	3.5	Tea <i>Earl Grey, Breakfast, Green or Mint.</i>	3
Diet Pepsi	3.5	Espresso	3
Lemonade	3.5	Filter Coffee	3
Freshly Squeezed Juice <i>Orange or Apple</i>		Americano	3
	5.95	Latte	3.5
Red Bull	4.85	Cappuccino	3.5
Apple & Raspberry J2O	4.9	Hot Chocolate	4.5
Appletiser	4.9	Liqueur Coffee	8
Still Bottled Water <i>Large</i>	5	Baileys Hot Chocolate	8
Sparkling Bottled Water <i>Large</i>	5		
Trip CBD Infused 250ml	5		
<i>Elderflower, Mint or Peach & Ginger.</i>			
Ginger Beer	5.75		
Rose Lemonade	5.75		

BEER & CIDER			
BOTTLES		DRAUGHT	1/2 Pint
Peroni Libera (Alcohol Free) <i>330ml</i>	4.5	Arens Light	3.5 5.5
Sol Original Lager <i>330ml</i>	4.5	Stella Artois	3.8 6
Peroni Lager <i>330ml</i>	5.25	San Miguel	4.5 7.2
Doom Bar Ale <i>Bottle 500ml</i>	6.6	Modelo Especial	4.7 7.8
Magners Cider <i>568ml</i>	6.75	Guinness	7.8
Old Mout Kiwi & Lime <i>500ml</i>	8	Beavertown Neck Oil	8.5
Old Mout Berries & Cherries <i>500ml</i>	8	Kopparberg Strawberry & Lime	7.5
Guinness 0.0% <i>538ml CAN</i>	7.2		

SPARKLING & CHAMPAGNE			
SPARKLING		125ml	Btl
Arens House Prosecco	9	37	
Non Alcoholic Prosecco	8	32	
CHAMPAGNE			
Arens House Champagne			70
Veuve Clicquot Yellow Label Brut			115
Laurent-Perrier Champagne Cuvée Rosé Brut			145
Moët & Chandon Impérial Brut			109
Moët & Chandon Rosé			125
Moët & Chandon Ice Imperial (Demi-Sec)			125
Moët & Chandon Ice Imperial Rosé			135
Louis Roederer Cristal			350

WINE				
WHITE	125ml	175ml	250ml	Bottle
Arens House White	6.7	7.4	10.5	30
Versare Pinot Grigio	8.8	9.7	12.5	33.5
Las Montanas Chardonnay	9.1	10	12.9	35
Wild House 'Chenin Blanc'	9.7	10.7	13.8	39
Pierre Chainier Sauvignon Blanc	10.3	11.4	14.7	41.5
Araldica La Luciana Gavi DOCG				48
Vila Nova Loureiro DOC Vinho Verde				51
Domaine de la Motte Chablis AOP				87
RED	125ml	175ml	250ml	Bottle
Arens House Red	6.7	7.4	10.5	30
Versare Montepulciano	8.8	9.7	12.5	33.5
Los Pastos Merlot	9.1	10	12.9	35
Para Dos Malbec	10.3	11.4	14.7	41
Les Volets Pinot Noir IGP Haute Vallée de l'Aude				42
Senora Rosa Cabernet Sauvignon				48
Cruse Bordeaux Rouge				57
ROSE	125ml	175ml	250ml	Bottle
Burlesque White Zinfandel Rose	8.8	9.7	12.5	33.5
Piattini 'Pinot Grigio' Rose	10.1	11.1	14.3	36
Whispering Angel Chateau d'Esclans	16	18	22	65

PLEASE NOTE: If you require a bottle that is not on this menu, please do not hesitate to ask and we will do all we can to provide it for you.