

STARTERS

ARENS

HOUSE BUNS	
A secret family recipe freshly baked every day	
House Bun Basket V	4.5
Garlic House Buns V	5
Garlic House Buns & Melted Cheese V	7
Duck & Truffle Terrine	10
Pressed Terrine of Duck, Red Onion Relish & Truffle oil. Served with Dressed Salad, Prune Chutney & a Glazed Arens House Bun	
Buffalo Cauliflower Bites V	10
Crisp Fried Cauliflower Shoots tossed in Frank's Buffalo Sauce & served with a Ranch dip.	
Vegan Jackfruit Wings VE	10
BBQ Sauce, Vegan Mayonnaise, Scallions & Crispy Onion.	
Prawn Cocktail GF	12
Shredded Iceberg, Julienne Carrot, Lemon, Paprika, Marie Rose Sauce & Gluten Free Bread.	
Jamaican Jerk Chicken Thigh Bites GF	12
Served with Spring Onions, Fried Sweet Plantains, Crushed Chillies & a Sour Cream dip.	
Tuna Ahi	12
Pan Fried Sesame Seed Yellowfin Tuna Steak Garnished with Spring Onion, Fried Onions, Soya, Sriracha Mayo, Sweet Chilli & Ginger Dressing.	
Panko Calamari	12
Light & Crispy Calamari with Sriracha Mayo.	
Halloumi Batons V GF	12.5
Sweet Chilli, Garlic Sauce & Pomegranate.	
Nachos V	13
Homemade Cheese Sauce, Salsa, Sour Cream & Jalapeños. Add Guacamole for £3.	
Arens Rock Shrimp	13
Light & Crispy Battered King Prawns tossed in Creamy Dynamite Sauce topped with Sesame Seeds, Spring Onion & Red Chilli.	
Tuscan Shrimp & Diver Scallops	14
Spinach, Sun-dried Tomatoes, Shallots, Garlic, Chives, Cream Coconut & a Glazed Arens House Bun	

SALADS & PASTA		
Classic Tossed Caesar	Mexican Salad	Cream of Mushroom Truffle Fettuccine
Caesar Dressing, Shaved Parmesan, Chopped Baby Gem, Hard-Boiled Egg, Anchovies & Herb Croutons	Tomatoes, Tortilla Chips, Jalapeños, Charred BBQ Sweetcorn, Cherry Tomatoes, Leaf Mix & Ranch Dressing	A mix of Closed-Cup, Portobello & Chestnut Mushrooms Sautéed in Butter, Thyme & Garlic, Cream, Chives & Black Truffle Oil.
(+4 Grilled Chicken)	(+4 Grilled Chicken)	
13	13	17

SEAFOOD	
Salmon Teriyaki	25
Coconut Rice, Grilled Tenderstem Broccolini, Fried Onions, Sesame Seeds & Spring Onions.	
Pan-fried Seabass GF	25
Garlic Butter, Lemons, Grilled Broccolini, Chives & Creamy Mash	
Seafood Fettuccine	24
Salmon, Tiger Prawns, Diver Scallops, Wilted Baby Spinach, Cherry Tomatoes, Red Peppers, Garlic Butter & Coriander.	

SUNDAY ROAST	
All served with chefs vegetables, Maris piper roast potatoes, legendary gravy & Yorkshire puddings	
Grass Fed French Trim 12oz Chicken Breast	30
Rare Sirloin of Beef	30
Pork Porchetta, Apple & Crackling	30
Rosemary & Mint Lamb Shank & Honey Roasted Parsnips	30
Ultimate Mixed Roast A selection of four premium roast cuts of the day	40
Vegetarian Cashew, Cranberry & Mushroom Nut Roast V	30
WHY NOT ADD A FEW EXTRAS TO YOUR ROAST?	
Pigs in Blankets & Stuffing	6
Fully Loaded Sunday Roasties	4
Melted Cheese, Fried Onions & Our Rich Red Wine Gravy	
OR AS A MAIN DISH PORTION	10
LITTLE FOLK ROAST	
Slice of Beef or 4oz Chicken	12
Served with Roast Potatoes, Greens & Gravy	

BURGERS		
All served with Lettuce, Tomatoes, Onions, Arens Slaw & Seasoned Fries.		
Ultimate Bacon & Cheese Melt	Fried Chicken Tikka Masala Burger	Vegan Plant Burger V
Two Grilled Juicy Beef Patties, Smoked Bacon, Monterey Cheese, Pickles & Arens Special Sauce on a Arens House Bun.	Crunchy 100% Chicken Breast Dipped in Tikka Masala Sauce, Spring Onion, Sweet Chilli, Jalapeños, Onion Bhaji, Cheese & Garlic Mayo.	Chargrilled Plant Based Patty, Flat Mushroom, Vegan Monterey Cheese, Makers Mark BBQ sauce, Fried Onions & Pickles on a Arens House Bun.
18	19.5	19.5

Vegetable	Chicken	Seafood	Spice	Beef	Pork	Fish	Lamb
V - Vegetarian • VE - Vegan • GF - Gluten Free							

STEAKS	
MEMBER 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	75
Porterhouse T-Bone GF	79
900g Stingray Tomahawk GF	80
SPECIALS	
Arens Water-Bathed Beef Steak	28
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.	
Surf & Turf Thermidor	60
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.	
Picahna Skewer & Chimchurri	49
Succulent Brazilian Premium Rump cap, skewered & fire-grilled for bold beefy flavour.	
LEVEL UP	
Add a Steak sauce:	2
Bearnaise, Peppercorn or Creamy Mushrooms.	

STEAK TOPPINGS		ULTIMATE TOPPINGS	
Chilli Butter	1.5	Five King Prawns & Garlic Butter	9
Garlic Butter	1.5	Half Rack Ribs	15
Bone Marrow Butter	2		

SIDES			
Arens Slaw V	4.5	Sweet Potato Fries V	5
Flavoured Rice V	4.5	Creamy Mash V	5
Seasoned Fries V	4.5	Mac & Cheese V	6
Truffle & Cheese Fries V	10	Onion Ring Tower V	10
Mixed Salad V	4.5	Halloumi Batons V	12.5
Grilled Broccolini & Parmesan V	5		

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>	15	Bramble <i>Pink Gin, Raspberry Liqueur, Lemon Juice & Raspberry Syrup</i>
Cosmopolitan <i>Vodka, Cointreau & Cranberry</i>		Pina 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>		

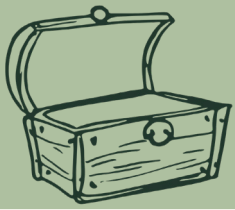
PREMIUM SPIRITS		
<i>All Spirits are 50ml and come with a Mixer</i>		
GIN		
Tanqueray London Dry	10	
Bombay Sapphire	10	
Beefeater Blackberry	10	
Edinburgh Gin - Rhubarb & Ginger	12	
Hendrick's	12	
Roku Japanese Craft	12	
Monkey 47 Schwarzwald Dry	15	
RUM		
Plantation Trinidad Original	10	
Havana 7 Year 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	10	
Lyre's Premium Dry London Gin Style	10	
Lyre's Pink London Pink Gin Style	10	
Lyre's Dark Cane Dark Rum Style	10	

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 <i>Baileys & Chambord with a sugar crusted rim</i>		
Jäger Bomb <i>Jäger shot, with half a can of energy drink</i>		
Skittle Bomb <i>A Jäger bomb, with Cointreau instead</i>		
Head Shot <i>Kahlua, Baileys and a squirt of whipped cream</i>		
B52 <i>Kahlua, Baileys and Cointreau</i>		

COCKTAIL TREE		
	12 Glasses Per Tree.	
	<i>Cost per glass including offer</i>	
House Prosecco	5.5	
House Champagne	9	
Pornstar Martini	11	
Gin Garden	11	

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

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

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