

THE
ARNAGE
RESTAURANT

[THE ARNAGE RESTAURANT]

All Day MENU//

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RESTAURANT

BREADS TO SHARE//

**PINSA ROMANA
SOURDOUGH FLATBREAD**

Serves 2-4 people loaded with:

STRAIGHT UP GARLIC & HERB
(V, VEO) **9.00**

MOZZARELLA WITH CARMELISED CIDER
ONIONS (V) **12.00**

CHORIZO, MOZZARELLA & CARMELISED CIDER
ONIONS **13.00**

HARISSA SPICED AVOCADO, TOMATO SALSA &
PARMESAN (V, VEO) **13.00**

1 SMALL PLATES//

- CRISPY FRIED HALLOUMI** 8.00
Tossed with our almost famous pineapple, chilli & honey pickle. (V, GFO)
- CHILLI AND LIME KING PRAWN TACO'S** 10.50
Blue corn soft taco, harissa spiced avocado, tomato salsa & a sour cream dip. (GFO)
- PIT STOP BBQS BEAN STEW** 8.00
Glazed with Monterey jack cheese, toasted corn bread flat bread & Worcestershire sauce. (V, GFO, VEO)
- HAND ROLLED CHORIZO, FENNEL, AND PORK MEATBALLS** 8.50
Slowly cooked in a rich San Manzano tomato sauce finished with parmesan (GFO, VO, VEO)
- CHARRED TENDER STEM BROCCOLI** 9.00
Honey whipped feta, harissa spiced nutty granola & molasses. (V, GFO, N)

2 STACKED SANDWICHES//

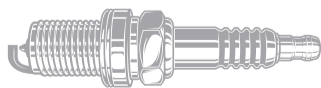
All served in a crusty roll

- DRIVERS CLUB** 13.00
Buttermilk chicken, sweet & smoky bacon, fried egg, frickles, chipotle mayo, tomato, pickled red onion & crispy leaf. (GFO VO, VEO)
- EAST COAST FISH BAP** 12.00
Crispy batter haddock, pickled red onion, crispy salad, dill pickle & chunky tartare sauce. (GFO)
- SMOKEY MO'S** 14.00
Slow roasted smokey brisket, bbq sauce, harissa spiced avocado & tomato salsa. (GFO)
- DETROIT STEAK RUEBENS** 15.00
Pastrami seasoned 7oz Yorkshire steak, kimchi & Monterey jack cheese glaze

3 SPORT SPEC SOURDOUGH//

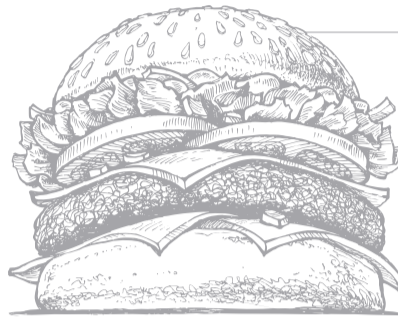
Toasted artisan sourdough fully loaded with

- R DESIGN** 9.50
Honey whipped feta cheese, pomegranate, molasses & harissa spice nutty granola (V, GFO, N)
- M-SPORT** 9.50
Infused wild mushroom, smoky & sweet bacon, fried hens' egg & chipotle mayo (VO, GFO)
- S LINE** 12.00
Scottish smoked salmon, scrambled hens' egg & spring onion (GFO)
- THE GT** 9.00
BBQ pit stop beans, fried hens' egg, hashbrown & grilled Monterey jack cheese (V, GFO)
- AMG** 10.50
Harissa spiced avocado, fire roasted pepper, poached egg, house & seasoned grilled tomato (V, GFO, VEO)



[fig.1]

4 THE WORLD CHAMPION BURGER//



[fig. 3]

All served in a salt & pepper roll with crispy salad, pickled red onion & tomato served with house seasoned fries, dipping pot of garlic aioli

STEP 1

CHOOSE YOUR SLIDER

Hand smashed local made beef patty (GFO)
Signature crispy cajun buttermilk chicken (GFO)
Moving Mountains vegan burger (VEO, V)
Mock Chicken burger (VEO, V)







STEP 2

CHOOSE YOUR CHAMPION

- HAMILTON** 16.00
Sweet & smoky bacon & Monterey jack cheese (GFO, VO, VEO)
- MOSS** 16.50
Crispy fried halloumi topped with our almost famous pineapple, chilli & honey pickle (GFO, VO, VEO)
- STEWART** 14.50
Straight up in the bun (GFO, VO, VEO)
- FANGIO** 17.00
Smokey beef brisket, harissa spiced avocado, jalapeno & dill relish (GFO)

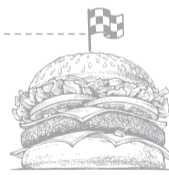
STEP 3

ADD YOUR EXTRAS £1.25 EACH

-  Halloumi (V)
-  Monterey jack cheese (V)
-  Sweet & smoky bacon
-  Manchego cheese (V)
-  Fried pickles (V, VEO)
-  Double fries (V, VEO)

5 ARNAGE BURGER//

Choose any 2 of our slider patties, stacked with Manchego cheese, sweet & smoky bacon, chipotle mayonnaise, crispy salad, tomato, pickled red onion & fried dill pickles in a toasted salt and pepper roll. Served with a double helping of house seasoned fries & garlic aioli.



(GFO, VO, VEO) **19.50**

6 LOADED SKIN-ON FRIES//

House seasoned fries loaded to the brim with...

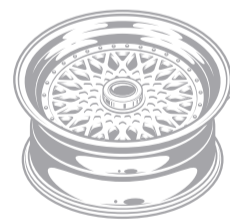
- Slow roasted hoisin pork belly, satay crackling **11.50**
- Crispy Korean BBQ beef & kimchi (GFO, VO) **11.00**
- Fiery glazed buttermilk chicken, pepper, & mozzarella (GFO, VO, VEO) **12.00**
- Slow roasted beef brisket, BBQ glaze & jalapeno & dill relish (GFO) **12.50**

7 GREAT BRITISH DRIVES//

- EAST COAST FISH AND CHIPS** 15.00
Crispy battered haddock, mushy peas, house seasoned fries & chunky tartare sauce (GFO)
- THE MOTORIST PIE** 14.50
Rich beef & ale pie, crafted by hand in Sherburn-in-Elmet by C&G starkeys, served with tender stem broccoli & rich gravy
- GOOD OLD BANGER'S** 13.00
4 Hand linked sausages, creamed mash potato, sticky red onions & rich red wine gravy (GFO, VO)
- DRY AGED 8OZ YORKSHIRE STEAK?** POA
Tender stem broccoli & chimichurri butter (GFO)

8 MO'S CLASSICS//

- THE WIENER MOBILE** 14.00
8" secret recipe smokey sausage topped with slow roasted beef brisket, BBQ glaze, jalapeno and dill relish, served in a toasted brioche roll with crispy salad, pickled onion & tomato with house seasoned fries & garlic aioli (GFO)
- BUTTERMILK CHICKEN CAESAR SALAD** 14.00
The classic mix of crispy salad, buttermilk chicken, parmesan, crispy sourdough croutons, bacon crumb & caesar dressing (GFO)
- EAST COAST CHOWDER** 18.00
Fresh mussels, king prawns, clams & haddock in a rich & creamy white onion, chorizo and potato chowder. Finished with fresh herbs, parmesan cheese served with warm toasted sourdough (GFO)
- SLOW ROASTED SMOKEY BEEF BRISKET** 17.00
Mac & cheese fritter, jalapeno, & dill pickle relish
- SLOW ROASTED BELLY PORK** 17.00
Tender stem broccoli, our almost famous pineapple, chilli & honey pickle (GFO)
- GOAN STYLE CHICKPEA & LENTIL CURRY** 14.00
Spiced onion & potato bhaji, mango chutney & grilled lime (VE, V, GFO)



[fig.2]

9 MODIFIERS//

- Seasoned fries with garlic aioli (GFO, V, VEO) **3.50**
- Creamed potato & gravy (GFO, VO) **3.50**
- Tossed tomato & avo salad. (GFO, V, VEO) **4.50**
- Halloumi fries with a fiery glaze (GFO, V) **5.00**
- Caesar salad bowl (GFO) **4.50**
- Crispy pickles with chipotle mayo (GFO, V, VEO) **4.00**
- Crispy hash with chipotle mayo (GFO, V, VEO) **4.00**

ALLERGENS

- V - Vegetarian
- VE - Vegan
- GF - Gluten Free
- N - Contains Nuts
- VO - Vegetarian Option
- VEO - Vegan Option
- GFO - Gluten Free Option
- AA - Ask For Allergens

Please always inform your server of any allergens or intolerances before placing your order. Not all ingredients are listed on the menu and due to the nature of how we prepare our food, we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request.