# ARUAGE <br> R E S TAURANT 

# ARMAGE 

RESTAURANT

| BREADS TO SHARE// |  |  |
| :---: | :---: | :---: |
| PINSA ROMANA | STRAIGHT UP GARLIC \& HERB | CHORIZO, MOZZARELLA \& CARAMELISED |
| SOURDOUGH FLATBREAD | (V, VEO) 9.00 | CIDER ONIONS 13.00 |
| Serves 2-4 people loaded with: | MOZZARELLA WITH CARAMELISED CIDER ONIONS (V) 12.00 | HARISSA SPICED AVOCADO, TOMATO SALSA \& PARMESAN (V, VEO) 13.00 |


| (1) SMALL PLATES// |  |
| :---: | :---: |
| CRISPY FRIED HALLOUMI <br> Tossed with our almost famous pineapple, chilli \& honey pickle. ( $\mathrm{V}, \mathrm{GFO}$ ) | 8.00 |
| CHILLI \& LIME KING PRAWN TACO'S <br> Blue corn soft taco, harissa spiced avocado, tomato salsa \& a sour cream dip. (GFO) | 10.50 |
| PIT STOP BBQS BEAN STEW <br> Glazed with Monterey jack cheesy, toasted corn flat bread \& Worcestershire sauce. (V, GFO, VEO) | $\begin{aligned} & 8.00 \\ & 8.50 \end{aligned}$ |
| HAND ROLLED CHORIZO, FENNEL, AND PORK MEATBALLS <br> Slowly cooked in a rich San Manzano tomato sauce finished with parmasan (GFO, VO, VEO) | 9.00 |
| CHARRED TENDER STEM BROCCOLI Honey whipped feta, harissa spiced nutty granola \& molasses. (V, GFO, N) |  |
| (2) MO'S CLASSICS// |  |
| THE WIENER MOBILE <br> $8^{\prime \prime}$ secret recipe smokey sausage topped with slow roasted beef brisket \& $B B Q$ glaze \& jalapeno \& dill relish, served in a toasted brioche roll with crispy salad, pickled onion \& tomato with house seasoned fries \& garlic aioli (GFO) | 14.00 |
| BUTTERMILK CHICKEN CAESAR SALAD <br> The classic mix of crispy salad, buttermilk chicken, parmesan, crispy sourdough croutons, bacon crumb \& caesar dressing (GFO) | 14.00 |
| EAST COAST CHOWDER <br> Fresh mussels, king prawns, clams, haddock in rich \& creamy white onion, chorizo \& potato chowder, finished with fresh herbs \& parmesan cheese served with warm toasted sourdough (GFO) | 18.00 |
| GOAN STYLE CHICKPEA AND <br> LENTIL CURRY <br> Spiced onion \& potato bhaji, mango chutney \& grilled lime (VE, V, GFO) | 14.00 |
|  |  |

All served with Yorkshire pudding, pigs in blanket, stuffing, crispy roast potatoes, rich wine gravy, sticky red cabbage, steamed vegetables a cauliflower cheese
(4) THE WORLD CHAMPION BURGER//


All served in a salt \& pepper roll with crisp salad, pickled red onion \& tomato 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)

## STEP 2

CHOOSE YOUR CHAMPION
HAMILTON 16.0
Sweet \& Smoky bacon
Cheese (GFO, Vo,VEO)
MOSS
crispy fried halloumi topped with
our almost famous pineapple
\& honey pickle (GFO,Vo,VEO)
STEWART
(GFO,VO,VEO)

Smokey beef brisket, harissa spiced
avocado, jalapeno \& dill relish (GFO)
STEP 3
ADD YOUR EXTRAS £1. 25 EACH

(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 and fried dill pickles all in a toasted salt and pepper roll. Served with a double help
aioli.

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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 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

