

FOOD 8 DRINKS

Welcome to Arrowsmiths.

Whether you've come down to join the fun or just support your team, we've got a great choice of hand-stretched pizzas and tasty tapas. Plus our range of perfectly served cocktails, spirits and beers will keep the good times flowing, no matter the final score.

So relax, enjoy the atmosphere, and grab a drink or two.

We'll do the rest while you play your best.

COCKTAILS

Mojito

A taste of Havana, Bacardi Carta Blanca rum mixed with mint and lime juice. Add a flavour or stick with the classic

Add Strawberry

Sex on the Beach

Archers Peach Schnapps mixed with Smirnoff Red Label vodka, orange and cranberry juice. Garnished with orange

Long Island Ice Tea

Smirnoff Red Label vodka, Gordon's gin, Bacardi Carta Blanca rum, Jose Cuervo tequila and Cointreau, topped with Pepsi Max and a dash of lemon

Long Strawberry Daquiri

Bacardi Carta Blanca rum built with strawberry, citrus and sugar, served on the rocks with a dash of soda

Aperol Spritz

Bittersweet orange Aperol liqueur mixed with Prosecco & soda for a fresh, light spritz

Venom

Southern Comfort, orange juice and WKD Blue create a colourful, moreish classic!

Pink Paloma

A twist on a classic! Gordon's Pink paired with Fever Tree Pink Grapefruit Soda

Pineapple & Coconut Punch

Our take on a tropical trip with Bacardi Coconut, pineapple juice and lemonade

Bohemian Raspberri

Blue raspberry vibes - Absolut Raspberri, De Kuyper Blue Curação and lemonade

Passion Power

Engine Gin mixed with passion fruit and lemonade – tropical and fruit $\!\gamma\!$

Dublin Mule

Jameson Irish Whiskey paired with Ginger Ale and zingy lemon

Berry Sour

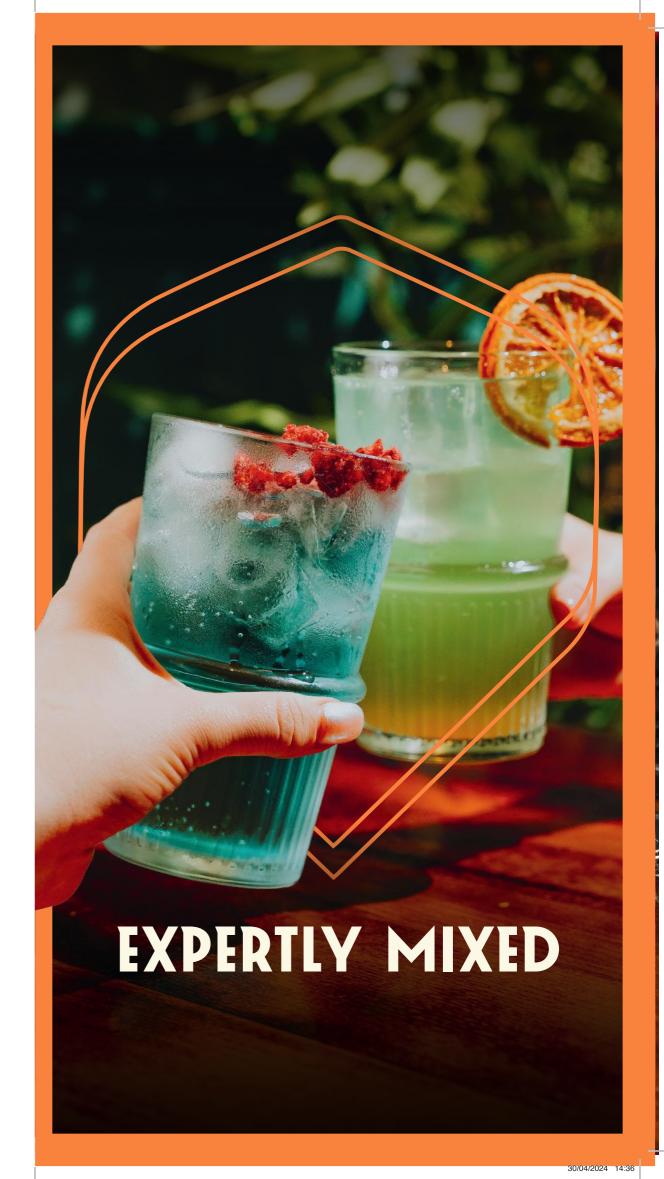
Sweet and sour - Disaronno Amaretto mixed with tangy lemon and juicy strawberry topped with soda $\,$

Cheeky Vimto

Revel in nostalgia with our old school classic! Cockburns Port and WKD Blue

Pornstar Martini

Absolut Vanilia vodka shaken with passionfruit and tropical fruits - finished with Prosecco



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Come on in to our botanical corner – we've got some of the classics, as well as a few fruity favourites, all served over ice with a refreshing Britvic tonic.

Whitley Neill Rhubarb & Ginger

Essence of rhubarb adds a tart crisp edge, whilst the ginger warms

Whitley Neill Raspberry

Perfectly balanced with a delicate fruity taste and a lasting raspberry flavour

Engine Gin

London Dry Gin with Italian Ingredients. Juniper hints with floral notes of roses blended with sage and lemon

Tanqueray Flor de Sevilla

Unique, distilled gin made with Sevilla orange essences

Gordon's Pink

A sweet, succulent berry gin. Graceful and buoyant with distinctive, dry, raspberry zing

Gordon's White Peach

Subtle sweetness of white peach creates a delicious, enjoyable tasting gin

Gordon's Passionfruit

Perfectly crafted to balance the juniper notes and refreshing taste of Gordon's with tropical passion fruit flavours

ALL OUR GINS ARE SERVED WITH BRITVIC TONIC OR UPGRADE TO FEVER-TREE Ask a member of our team if the gin you fancy isn't listed below - we have lots to choose from.

SOMETHING TO TIPPLE YOUR FANCY

Bacardi Carta Blanca Rum

37.5% vol

Bacardi Coconut 32% vol

Bacardi Spiced 35% vol

Captain Morgan Dark Rum

40% vo

Captain Morgan Spiced 35% vol

Captain Morgan Tiki 25% vol

Sailor Jerry Rum 40% vol

Dead Man's Fingers Spiced

Rum 37.5% vol

Dead Man's Fingers Cherry

35% vol

Havana Cuban Spiced 35% vol

Smirnoff Mango &

Passionfruit Twist 37.5% vol

Smirnoff Raspberry Crush

37 5% vo

Ciroc Vodka 40% vol

Ketel One Vodka 40% vol

Absolut Citron Vodka 40% vol

Absolut Passionfruit Vodka

38% vo

Absolut Raspberri Vodka

38% vo

Absolut Vanilla Vodka 38% vol

Absolut Watermelon Vodka

38% vol

Smirnoff Red Label Vodka

37.5% vo

Jack Daniels Tennessee

Whisky 40% vol

Perfectly served with Pepsi Max

Bell's Scotch Whisky 40% vol

Jamesons Irish Whiskey 40% vol

Jack Daniel's Tennessee

Apple 35% vol

Perfectly served with lemonade

All spirits are served in 25ml measures unless otherwise stated.

CAN'T FIND YOUR FAVOURITE? Don't worry! If the spirit you fancy isn't listed, speak to a member of the team - we might have what your looking for



SMALL PLATES

Drunken Mushrooms **0**

5.25

Beer-battered mushrooms* with a blue cheese dip 351 kcal

BBQ Pulled Beef Tacos

6.25

Two tacos filled with pulled beef rib glazed in BBQ sauce, crunchy slaw and sriracha mayo $806\ kcal$

Snack Nachos O

5.25

Tortilla chips topped with nacho cheese sauce, guacamole, salsa, sour cream and jalapeños 492 kcal

Crispy King Prawns

5.95

Served with a wedge of lemon and a sriracha mayo dip 428 kcal

Spicy Chicken Quesadilla

Two toasted tacos with pulled jerk chicken, tomato salsa, spring onions, coriander, sour cream and melted Cheddar cheese 600 kcal

Calamari Strips

5.50

6.25

5.25

5.75

Panko crumbed calamari strips, served with a wedge of lemon and sweet chilli sauce 272 kcal

Hot & Kickin' Chicken Bites

Chicken bites served with Ballymaloe and katsu dip and topped with crispy onions 564 kcal

Cheese Burger Spring Rolls 6.25

Three crispy spring rolls filled with prime beef and served with nacho cheese sauce 385 kcal

Salted Caramel Profiteroles ©

Topped with caramel sauce and whipped cream *567 kcal*

Colcannon Poppers **0**

Classic Irish potato croquettes served with Ballymaloe relish and topped with crispy onions 279kcal

Dirty Angry Faces •

Potato smiley faces with a twist! Topped with nacho cheese sauce, fiery Naga Chilli sauce and crispy onion 495 kcal

Kimcheese Bites **©**

A blend of Korean-style kimchi and cheese served with a jalapeño and mint yoghurt dip

BBQ Pulled Oumph! Tacos @ 5.95

Two tacos filled with Oumph! pulled BBQ chunks. Served with crunchy slaw and Ballymaloe relish 374 kcal

Halloumi Fries **0**

6.25

5.25

5.95

Served with sweet chilli mayo 678 kcal

Guinness® Dirty Fries **©** 5.25

Seasoned fries covered in Guinness® BBQ sauce, nacho cheese sauce and topped with crispy onions *576 kcal*

10oz# Salt & Pepper Prime Chicken Wings PICK YOUR DIP 6.25

Add a dip from the selection below +484 kcal

Dip it real good

Blue Cheese +47 kcal | Buffalo Hot Sauce +5 kcal BBQ +54 kcal | Naga Chilli +86kcal

Southern-Fried Chicken Sliders

5.75

Two mini crispy chicken burgers with lettuce, red onion, BBQ sauce and Monterey Jack cheese 452kcal

Beef Sliders

5.75

Two mini beef burgers with lettuce, red onion, tomato salsa and nacho cheese sauce 323kcal

SHARING PLATES

Macho Nachos **0**

8.95

Tortilla chips topped with nacho cheese sauce, guacamole, salsa, sour cream and jalapeños 984 kcal

Takeaway Nachos

11.25

Tortilla chips covered in nacho cheese sauce, guacamole, salsa and sour cream. Topped with Doner-style kebab meat, tandoori chicken pieces and jalapeños 1250 kcal

Garlic Pizza Bread •

5.25

Our stone-baked, pizza base brushed with garlic 887 kcal

Cheesy Garlic Pizza Bread **0** 6.25

Our stone-baked garlic pizza bread topped with mozzarella *1195 kcal*

Chicken Wing Platter

PICK YOUR DIP

Salt & pepper prime chicken wings with your choice of three dips from below *I43Okcal*

Dip it real good

Blue Cheese +47 kcal | Buffalo Hot Sauce +5 kcal BBQ +54 kcal | Naga Chilli +86kcal

Adults need around 2000 kcal a day.



STONE-BAKED PIZZA

topped and freshly baked to order then brushed with garlic for real flavour.

Pulled Oumph! ® Oumph! pulled BBQ chunks, red onions, baby spinach and mushrooms topped with Violife 1072	10.95 4 kcal
Ham & Pineapple Ham, mozzarella and pineapple chunks 1462 kcal	10.95
Tandoori Chicken Tandoori chicken, red chillies, spring onion and mint γoghurt sauce 1298 kcal	10.95
Margherita 0	9.95
Classic mozzarella and tomato base IO52 kcal Vegan alternative available 9/5 kcal	9.75
BBQ Chicken Supreme Spicy pulled chicken, mozzarella, red pepper and red onion on a BBQ sauce base 1317 kcal	10.95
Pepperoni Pepperoni and mozzarella 1467 kcal	10.95
Meat Feast	12.25

Pulled beef rib, Doner-style kebab meat, spicy pulled chicken, pepperoni and mozzarella 1576 kcal

HUNGRY FOR MORE?

HAVE A SIDE OR TWO

Twister Fries 0 674 kcal	3.75
Dressed Side Salad 📵 194 kcal	2.75
Seasoned Fries 1 395 kcal	2.75



BEER & CIDER

STANDARD & CRAFT

Corona 4.5% vol

Peroni 5% vol

Budweiser 4.5% vol

Siren Yulu 3.6% vol

Daura Damm Gluten Free 5.4% vol

Desperados 5.9% vol

CIDER

Magners Original 4.5% vol Thatchers Haze 4.5% vol

Rekorderlig 4% vol

Choose from:
Wild Berries 4% vol
Strawberry Lime 4% vol
Peach & Raspberry 3.4% vol
Blackcurrant & Blackberry 3.4% vol

LOW & NO ALCOHOL

Peroni O.O% Alcohol Free O.O% vol / 76 kcal

Brewdog Punk AF 0.5% vol / 56 kcal Rekorderlig Strawberry and Lime O.O% Guinness O.O% O.O%% vol / 86 kcal

WINE



RED

Canyon Road Merlot

USA 13% vol. Flavours of rich cherries and jammy blackberries, followed by hints of vanilla and spice

19 Crimes Red

Australia 13.5% vol. Firm and full on the palate with flavours of redcurrants, dark cherries and chocolate; complemented with vanilla

Silverland Malbec

Argentina 13% vol. Full bodied, velvety and rich forest fruits

WHITE

Casillero del Diablo Pinot Grigio

Chile 12% vol. Bursting with fresh and classic pear aromas with a crisp acidity

Wolf Blass Vineyard Release Chardonnay

Australia IO.5% vol. A medium-bodied Chardonnay with delicious tropical and stone fruit flavours, with a touch of creamy complexity and a soft, refreshing finish

The Ned Sauvignon Blanc

New Zealand 13% vol. Aromas of citrus, apple and passion fruit. Perfect for a sunny day.

ROSÉ

Barefoot White Zinfandel

USA 8% vol. Summer flavours like peach, sun-ripened strawberries, succulent pears and pineapple create perfection

Rossellini Pinot Grigio Blush

Italy IO.5% vol. Summer fruit flavours with a soft, fresh finish

Le Bijou, Rosé

France 12.5% vol. A beautiful pale rosé. Elegantly fragrant aromas and flavours of wild strawberries, citrus and meadow flowers. Juicy, fresh, silky-smooth finish

Adults need around 2000 kcal a day.





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All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the I4 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know <u>before</u> ordering.

U - made with vegetarian ingredients. (Γ) - made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server.

*All weights stated are approximate and prior to cooking. *Dish contains alcohol. Alcohol is only served to over I8s. †Fish dishes may contain small bones. All items are subject to availability. All prices include VAT at the current rate. Photography is for illustrative purposes only. Please refer to the allergen guide on the our website for full details on allergens.

Alcohol is only served to those aged I8 and over. All items are subject to availability. Calorie information was correct at the time of printing. Alcoholic volumes were correct at time of printing, but may vary due to changes in vintage, please check bottle for exact %. If you require further information please speak to a member of the team. Photography is for illustration purposes only. Glassware may differ from printed. Prices include VAT at the current rate. All spirits are served in 25ml measures unless otherwise stated. All wines are available in I25ml glasses. If you require more information, please ask your server. 2 for set price cocktail offer available Sunday to Thursday. Bottle of prosecco offer is only available on the house prosecco on Fridays only from 5pm.

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