

BREAKFAST

BRUNCH



B R A S S E R I E



ARLA BY DAY

BREAKFAST / 8:00 - 15:00

BOWLS

PORRIDGE BOWL (Ve)	Oat porridge, banana, strawberries, blueberries, flax seeds, pumpkin seeds, maple syrup	7
GRANOLA BOWL (Ve) (N)	Banana, mixed berries, shredded coconut, pumpkin seed, yoghurt, granola, berry compote	8
ACAI BOWL (Ve) (N)	Served with strawberries, banana, blueberries, flax seeds, pumpkin seeds	9
EXTRAS	+ Add Peanut Butter 1 + Add Almond Butter	1

BREKKIE / BRUNCH

EGG ON TOAST	2 free range eggs of your choice on warm sourdough <i>Choose to have your eggs fried, scrambled, or poached.</i>	8
AVO ON TOAST (Ve)	Seasoned smashed avocado on warm toasted sourdough	8
ARLA BENEDICT	Poached eggs and streaky bacon on warm toasted sourdough with hollandaise sauce and fresh chives (switch to halal)	10
EGG ROYALE	Poached eggs and sliced smoked salmon on warm toasted sourdough topped with hollandaise sauce and fresh chives	12
MENEMEN (Ve)	Eggs, sautéed tomato, green pepper, Turkish bread + Add Feta cheese £2 + Add Sujuk £2	10
FULL ENGLISH	Free range fried egg, bacon, Cumberland sausage, cherry tomato, sautéed mushrooms, hash browns, Heinz beans, warm sourdough (switch to halal)	12
MEDITERRANEAN	Scrambled eggs, spicy sujuk, grilled halloumi, feta cheese, jam, seasoned olives, cherry tomatoes, tahini molasses, served with warm slices of sourdough	13
THE FAVE	Sautéed mushrooms and spinach on sourdough bread topped with scrambled eggs	12
FROM THE GARDEN (V)	2 fried eggs, spinach, smashed avocado, mushrooms, cherry tomato, beans, hash brown, vegan sausage, sourdough toast	13
TURKISH BREAKFAST	Two fried eggs, spicy sujuk, feta cheese, cheddar cheese, grilled halloumi, jam, tahini molasses, honey, butter, cucumber, tomato, olives and Turkish bread	15
FRENCH TOAST (V)	French brioche bread served with sweet cinnamon, yoghurt, blueberries, strawberries and berry compote	12
BISCOFF FRENCH TOAST (V)	French brioche bread served with sweet cinnamon, yoghurt, biscoff sauce, biscoff crumbs	12
APPLE COMPOTE FRENCH TOAST (V)	French brioche bread served with sweet cinnamon, yoghurt, caramelised apple, homemade apple sauce	13

(V) vegetarian, (Ve) vegan, (N) contains nuts (GF) gluten free

A discretionary service charge of 12.5% will be added to your bill. For any dietary requirements, please speak to a member of our team. Follow Arla Brasserie on Instagram and TikTok for the latest updates and content — let’s get social!

ARLA SIGNATURES

Served with a bowl of fruit & maple syrup

OMG ARLA	Two fried eggs, rashers, Cumberland sausage, hash browns, beans, halloumi, smashed avocado, French Toast, warm sourdough toast	17.5
MEDI CLASH	2 free range fried eggs, rashers, sujuk, grilled halloumi, avocado, cherry tomato, sautéed mushrooms, French toast, warm sourdough toast	17.5
VEGGIE LOVER (V)	2 Fried eggs, spinach, mushrooms, cherry tomato, smashed avocado, beans, hash browns, vegan sausage, French toast, warm sourdough toast	17.5

SANDWICHES

All served with chips

EGG & SAUSAGE 8	EGG & BACON 8	SAUSAGE & BACON 8	BLT 8	PATTY MELT 10	SUJUK HALLOUMI 10
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OMELETTES

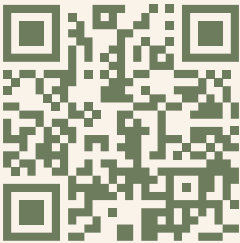
Each served with chips and coleslaw

OMELETTE 1	Feta cheese, Chives	9
OMELETTE 2	Feta cheese, mushrooms, spinach	12
OMELETTE 3	Feta cheese, mushrooms, peppers, tomatoes	13
EXTRAS	Extra Meat Topping 2 Extra Veg Topping	1

SIDES / EXTRAS

Only available with items from the brekkie or brunch section

FRIED EGG 1.5	FALAFEL (Ve) 3	FETA CHEESE (V) 3
POACHED EGG 2	SMOKED SALMON 4	SOURDOUGH TOAST (V) 2
SCRAMBLED EGGS 3	OLIVES (Ve) 3	FRENCH FRIES (V) 3.5
SMASHED AVOCADO (Ve) 3	STREAKY BACON 3.5	GRILLED HALLOUMI (V) 4
BAKED BEANS (Ve) 2	TURKEY RASHER 3.5	CUMBERLAND SAUSAGE 3
HASH BROWN (Ve) 1.5	SWEET POTATO FRIES 4	BEEF SAUSAGE 3
SPICY BEEF SAUSAGE (SUJUK) 3	VEGAN SAUSAGE (Ve) 2.5	MUSHROOMS (Ve) 2



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DRINKS

SOFT DRINKS

STILL / SPARKLING WATER	2.2
COKE / COKE ZERO	3.5
FANTA / SPRITE	3.5
FENTIMANS	4

PRESSED JUICE

ORANGE JUICE	4.5
APPLE JUICE	4.5
CARROT JUICE	4.7
MIXED JUICE	4.8
HOMEMADE LEMONADE	4.5

ICED TEA

PEACH ICED TEA	4
LEMON ICED TEA	4
RASPBERRY ICED TEA	4

DRAUGHT BEERS

	PINT	HALF
GUINNESS	6	3.5
MORETTI	6	3.5
HEINEKEN	5.6	3.4
FOSTERS	5	3.3

SMOOTHIES

TROPICAL CRUSH	5.5
Passion fruit, Mango and Pineapple	
STRAWBERRY SPLIT	5.5
Strawberry and Banana	
COCO LOCO	5.5
Mango, Pineapple, Lime and Mint	
AVO BOOSTER	5.5
Avocado, Mango, Spinach, Coconut, Ginger and Lime	

MILKSHAKES

STRAWBERRY GLORY	6
Strawberry and Vanilla Shake	
KINDER BUENO	6
Kinder Bueno, Chocolate and Vanilla	
NUTELLA SHAKE	6
Nutella and Vanilla Shake	
OREO SHAKE	6
Oreo Biscuit and Vanilla Shake	

COFFEE

ESPRESSO	2.9
MACCHIATO	3.0
AMERICANO	3.3
CORTADO	3.3
FLAT WHITE	3.6
CAPPUCCINO	3.7
LATTE	3.9
MOCHA	4.2
DECAF	0.3
MILK ALTERNATIVES	0.3
OAT / SOYA / COCONUT/ ALMOND	
SYRUP ALTERNATIVES	0.3
VANILLA, HAZELNUT, CARAMEL	

HOT DRINKS

HOT CHOCOLATE	4
HOT WHITE CHOCOLATE	3.7
BISCOFF HOT CHOCOLATE	4.5
NUTELLA HOT CHOCOLATE	4.5
CHAI LATTE	4
DIRTY CHAI LATTE	4.5
MATCHA LATTE	3.6

COLD COFFEE

ICED AMERICANO	3
ICED LATTE	4
ICED MOCHA	4
ICED MATCHA	4.5
ICED BLUEBERRY OAT MATCHA	5
ICED NUTELLA	5
FRAPPÉ (with ice cream)	5.5

TEA

TEA POT	3
Everyday Brew	
Earl Grey	
Peppermint Leaves	
Chamomile Flowers	
Lemon & Ginger	
Fruit Infusion	
Green Tea	

WINES & SPARKLING WINES

	20cl	70cl
GALANTI PROSECCO	7.5	27
WINES		
HOUSE RED		25.5
HOUSE WHITE		25.5
HOUSE ROSÉ		25.5



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LUNCH

DINNER



B R A S S E R I E



ARLA TO NIGHT

LUNCH + DINNER / 13:00 - 22:00

STARTERS

SOUP OF THE DAY	Served with mixed olives, wedge of lemon and homemade bread.	7
HUMMUS (Ve)	Creamy chickpea purée topped with olive oil and a sprinkle of paprika.	6
CACIK (V)	Refreshing yoghurt dip with cucumber, garlic, and a hint of dill.	5
FRIED HALLOUMI (V)	Served on a base of blackcurrant jam	7
FALAFEL (Ve)	Crispy falafel served on a smooth spread of creamy hummus.	6
MIXED OLIVES (Ve)	Green and black olives marinated in olive oil and fragrant rosemary.	6
CALAMARI	Fresh battered squid, deep-fried and served with tartar and sweet chilli sauce.	11
GARLIC BREAD (V)	Garlic butter seasoned with parsley, topped with melted mozzarella cheese.	8

SALADS

GRILLED CHICKEN SALAD	Grilled chicken with crisp cos lettuce, crunchy croutons, homemade Caesar dressing, and parmesan shavings.	12
HALLOUMI SALAD (V)	Deep-fried halloumi with cos lettuce, cherry tomatoes, cucumber, walnuts, and homemade dressing.	12
GREEK SALAD (V)	Feta cheese with cherry tomatoes, green and red peppers, red onions, cucumber, olives, lemon juice, and olive oil.	12

WRAPS & BUNS

All our wraps are prepared daily and served with French fries and coleslaw

HALLOUMI WRAP (V)	Halloumi, lettuce, tomato, cucumber, onion, hummus	10
FALAFEL WRAP (V)	Falafel, halloumi, lettuce, tomato, cucumber, onion, hummus	11
CHICKEN AVOCADO	Grilled chicken, avocado, lettuce, tomato, cucumber, onion, homemade wrap sauce	15
CHICKEN BURGER	Chicken steak with lettuce, tomato, onion, gherkin, and homemade burger sauce	13
CHEESE BURGER	Caramelised onion, gherkin and homemade burger sauce	14

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FROM THE GRILL

All served with salad and option of rice or chips

CHICKEN SHISH (GF)	Marinated lean chunks of chicken breast on skewers, grilled over charcoal	16
CHICKEN STEAK (GF)	Marinated lean chicken breast grilled over charcoal	16
CHICKEN WINGS (GF)	Marinated chicken wings grilled over charcoal	15
LAMB CHOPS (GF)	Marinated Lamb chops grilled over charcoal	25
RIB EYE STEAK (GF)	Served with rice or chips	27
	Mushroom Sauce +£2 / Gravy Sauce +£2	

SIDES

RICE (V)	4	CHIPS (V)	5	SALAD (Ve)	4
BREAD (V)	3	COLESLAW (V)	3	SWEET POTATO FRIES (Ve)	5

PIZZA

MARGHERITA	Tomato base, garlic, basil and mozzarella	10
VEG PIZZA (V)	Tomato base, mozzarella, mushroom, pepper, onion, olives, cherry tomato and basil	13
PIZZA POLLO	Tomato base, chicken, onion, pepper, mushroom	14
DOUBLE PEPPERONI	Tomato base, mozzarella and beef pepperoni	14
TURKISH PIZZA	Tomato base, spicy sausage, red onion, red pepper, green pepper and cherry tomato	14
PIZZA MIMOSA	Tomato base, Bacon, basil, rocket and olive oil	14
MED PIZZA	Tomato base, mozzarella, cherry tomato, olives, rocket, olive oil and parmesan	15

EXTRA PIZZA TOPPINGS

MUSHROOM - GREEN PEPPERS - JALAPEÑO OLIVES - CHERRY TOMATO - RED PEPPERS SPINACH (Ve)	1
MOZZARELLA - FETA (Ve)	2
TURKEY RASHERS - PEPPERONI BACON - CHICKEN - MINCED BEEF	3

PIDE

	Freshly made by us, using fresh dough, hand rolled, and stone baked and served with salad	
GARLIC CHEESE PIDE (V)	Garlic butter, parsley, mozzarella cheese	10
SPINACH & CHEESE PIDE (V)	Spinach, red onion, red peppers, black olives, crumbled feta cheese and mozzarella cheese.	13
CHICKEN PIDE	Chicken, red peppers, green peppers, tomato, mozzarella cheese, parsely	14
TURKISH PIDE	Minced beef, tomato, red pepper, green pepper, mozzarella cheese, parsely	15

SEAFOOD

FISH & CHIPS	Crispy cod served with French fries, tartar sauce, and buttery smashed peas.	15
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FENTIMANS	4

SMOOTHIES

TROPICAL CRUSH	5.5
Passion fruit, Mango and Pineapple	
STRAWBERRY SPLIT	5.5
Strawberry and Banana	
COCO LOCO	5.5
Mango, Pineapple, Lime and Mint	
AVO BOOSTER	5.5
Avocado, Mango, Spinach, Coconut, Ginger and Lime	

COFFEE

ESPRESSO	2.9
MACCHIATO	3.0
AMERICANO	3.3
CORTADO	3.3
FLAT WHITE	3.6
CAPPUCCINO	3.7
LATTE	3.9
MOCHA	4.2
DECAF	0.3
MILK ALTERNATIVES	0.3
OAT / SOYA / COCONUT/ ALMOND	
SYRUP ALTERNATIVES	0.3
VANILLA, HAZELNUT, CARAMEL	

PRESSED JUICE

ORANGE JUICE	4.5
APPLE JUICE	4.5
CARROT JUICE	4.7
MIXED JUICE	4.8
HOMEMADE LEMONADE	4.5

MILKSHAKES

STRAWBERRY GLORY	6
Strawberry and Vanilla Shake	
KINDER BUENO	6
Kinder Bueno, Chocolate and Vanilla	
NUTELLA SHAKE	6
Nutella and Vanilla Shake	
OREO SHAKE	6
Oreo Biscuit and Vanilla Shake	

HOT DRINKS

HOT CHOCOLATE	4
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BISCOFF HOT CHOCOLATE	4.5
NUTELLA HOT CHOCOLATE	4.5
CHAI LATTE	4
DIRTY CHAI LATTE	4.5
MATCHA LATTE	3.6

COLD COFFEE

ICED AMERICANO	3
ICED LATTE	4
ICED MOCHA	4
ICED MATCHA	4.5
ICED BLUEBERRY OAT MATCHA	5
ICED NUTELLA	5
FRAPPÉ (with ice cream)	5.5

ICED TEA

PEACH ICED TEA	4
LEMON ICED TEA	4
RASPBERRY ICED TEA	4

TEA

TEA POT	3
Everyday Brew	
Earl Grey	
Peppermint Leaves	
Chamomile Flowers	
Lemon & Ginger	
Fruit Infusion	
Green Tea	

DRAUGHT BEERS

	PINT	HALF
GUINNESS	6	3.5
MORETTI	6	3.5
HEINEKEN	5.6	3.4
FOSTERS	5	3.3

BOTTLED BEERS

BUDWEISER 330ml	4.8
PERONI 330ml	5
CORONA 330ml	5
DESPERADOS 330ml	5.3
EFES DRAFT 500ml	5.7
HEINEKEN ZERO 330ml	5.7
ELB PALE ALE 500ml	5
ELB FOUNDATION BITTER	5.7
DOOM BAR AMBER ALE 500ml	5.7
NEWCASTLE BROWN ALE	5.7
OLD MOUT CIDERS	5.8
BULMER'S ORIGINAL	5.2

WHITE WINE

Via Nova Pinot Grigio (ITALY)		
175ml	250ml	Bottle
6.9	8.8	24

Wairau Cove Sauvignon Blanc (NEW ZEALAND)		
175ml	250ml	Bottle
7.3	9.4	27

Fair Go Chardonnay (AUSTRALIA)

175ml	250ml	Bottle
7	9	25

RED

Pico Claro Merlot (CHILE)		
175ml	250ml	Bottle
6.7	8.8	24

Casillero Del Diablo Malbec (CHILLE)

175ml	250ml	Bottle
7.2	9.3	26

ROSE

Levento (ITALY)		
175ml	250ml	Bottle
6.7	8.8	24

PROSECCO

Levento Prosecco (ITALY)		
175ml	Bottle	
7.5	27	