

ARLINGTON



À La Carte Menu

Monday to Friday 3:00PM to 9:30PM
Saturday and Sunday 12:00PM to 9:30PM

LIGHT BITES

Chef’s Fresh Soup of the Day 6.00

Served with fresh bread rolls (V) (GF) (1a,1b,3,6,7a,7b,9,10,12)

Caesar Salad 12.50

Baby gem lettuce, shaved Grana Padano parmesan, roasted garlic and herb brioche croutons, crispy pancetta and Caesar dressing (1a,3,6,7a,7b,9,10,11,12)

Add cajun chicken 3.00

Chicken Wings Regular 10.00 Large 14.50

With classic hot sauce or barbecue sauce, served with Cashel Blue dipping sauce and crunchy celery sticks (GF) (1b,3,6,7a,7b,8,9,10,12)

Cauliflower Wings Regular 9.00 Large 12.50

Tempura cauliflower florets served with dipping sauce (V) (VG) (1b,3,6,7a,7b,8,9,10,12)

Red Quinoa Salad 12.50

Chickpeas, creamy avocado, grilled broccoli florets, pomegranate and ponzu dressing (V) (VG) (GF) (1a,2,3,4,6,7a,7b,9,10,12)

Add cajun chicken 3.00 - Add tiger prawns 4.50

Prawn Pil Pil 12.50

Pan-fried tiger prawns with fresh chilli, garlic butter, cherry tomato, basil pesto and served with a wedge of crunchy ciabatta (1a,2,3,4,7a,7b,8)

St Tolas Goats Cheese Croquets Regular 12.50 Large 14.50

Served with lambs leaf, poached scented beetroot and pomegranate salad (1a,3,7a,7b,8,9,10,12,13)

FROM THE GRILL

10oz 28 Day Aged Irish Rib Eye Steak 29.00

Accompanied with house fries and a choice of garlic butter or peppercorn sauce. (1a,3,6,7a,7b,9,10,12)

Add Surf and Turf tiger prawns (2,3,14) 4.50

Barbecue Rack of Baby Back Pork Ribs 18.00

Accompanied with house fries, house slaw and crispy onion rings (1a,1b,3,6,7a,7b,8,10,12)

Barbecue Ribs and Chicken Wings Combo 19.00

Choice of classic hot wing or barbecue sauce (1b,3,6,7a,7b,8,9,10,12)

BURGERS

The Arlington Beef Burger 17.50

8oz Irish beef burger, hen’s egg, bloody mary ketchup, cheddar, streaky bacon, plum tomato and baby gem lettuce served on a toasted artisan brioche bun (1a,3,6,7a,7b,8,9,10,11,12)

Switch to Laoded Fries 2.00 extra

Speciality Beef Burger 17.50

Guinness braised onions, burnt butter mayo, streaky bacon, vintage cheddar cheese, plum tomato and baby gem lettuce served on am artisan brioche bun (1a,3,6.7a,7b,8,9,10,11,12)

Ultimate Chicken Burger 17.50

Avocado, mayo, sriracha dressing, grated cheese with plum tomato and baby gem lettuce served on an artisan brioche bun(1a,3,6,7a,7b,8,9,10,11,12)

Homemade Plant Based Burger 16.50

Oven baked plant based protein burger, topped with crushed avocado, caramelised red onions and vegan cheese all served on a vegan brioche bun. Served with Arlington house salad (1,6,10,11,12)

TRADITIONAL DISHES

Irish Traditional Lamb Stew 18.00

Irish lamb, root vegetables and baby potatoes slow cooked in a herb broth, served with a puff pastry lid
Gluten Free option available (1a,1b,3,7,8,9,12)

Baked Fillet of Atlantic Coast Salmon 21.95

Served with fennel and apple salad, dill buttered country baby potatoes and basil oil (2,4,7,8,9,10,12)

Dubliners' Boiled Bacon and Creamed Savoy Cabbage 18.00

Served with creamy mashed potatoes, shredded savoy cabbage and parsley sauce (GF) (7a,7b,8,12)

Traditional Fish and Chips 17.50

Served with house tartare sauce, green pea purée, house fries and a house salad (1a,2,3,4,6,12)

FROM THE WOK

Thai Green Vegetarian Curry 16.50

Chunky roasted marinated vegetables in a Thai spicy coconut curry with steamed sticky basmati rice (1a,2,5,6,7a,7b,8,9)

Add chicken 3.00 - Add tiger prawns 4.50

A TASTE OF ITALY

House Calamarata Pasta 14.50

Calamarata pasta, pesto cream, broccoli florets and roasted hazelnuts (1a,3,5,7a,7b,8,10)

Add chargrilled chicken 3.00 - Add tiger prawns 5.00

Classic Margherita Pizza 13.00

Fresh basil, tomatoes, mozzarella and garlic (1a,3,7,8,9,12)

Meatza Pizza 16.00

Pepperoni, cajun chicken, hickory smoked bacon, sliced Parma ham and mozzarella (1a,3,7,8,9,12)

The Works - Vegetarian Pizza 13.50

Broccoli, spinach, mushrooms, onions, red peppers, garlic, fresh basil and mozzarella (1a,3,7,8,9,12)

Choice of Extra Toppings 80c each

Cajun chicken, prosciutto, pepperoni, pineapple, sweetcorn, jalapeño, roasted peppers, sliced peppers, mushrooms

SIDES

House Fries (1a)

4.50

Creamy Mashed Potato (7a)

4.50

Loaded Fries (3,6,7,10,12)

6.00

Today's Vegetable Medley (6,7a)

4.50

Sweet Potato Fries (6,7)

4.50

Sautéed Onions

Crispy Onion Rings (1a,3,6,7)

4.50

and Mushrooms (6,7a)

4.50

Allergens

GF - Gluten Free. VG - Vegetarian. V - Vegan

1a Wheat, 1b Barley, 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soyabeans, 7a Dairy, 7b Lactose,
8 Nuts, 9 Celery, 10 Mustard, 11 Sesame, 12 Sulphur Dioxide & Sulphites, 13 Lupin, 14 Molluscs

We use 100% Irish beef and pork. All meat is fully traceable to the farm and products. We cater for dietary requirements.

DESSERTS

- Traditional Apple Pie

Served with fresh cream and vanilla ice cream. (1a,3,7a,7b,8,12)

7.50
- Baileys Cheesecake

Served with fruit coulis and ice cream. (1a,3,5,7a,7b,8,12)

7.50
- Chocolate Brownie

Served warm with a choice of ice cream. (1a,3,5,7a,7b,8,12)

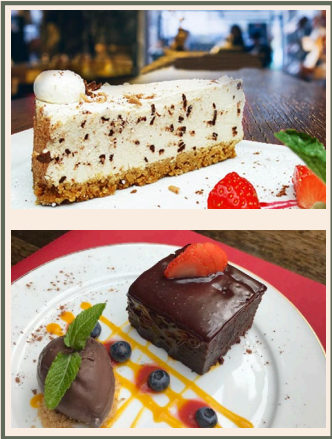
7.50
- Profiteroles

Served with chocolate sauce and ice cream. (1a,3,5,7a,7b,8,12)

7.50
- Selection of House Ice Cream

(1,1a,3,5,7,8,12)

6.50



TEA AND COFFEE

- Espresso

2.80
- Americano

3.00
- Capuccino

3.50
- Latte

3.50
- Irish Tea

2.50
- Herbal Teas

3.20

STRONGER COFFEES 7.90

- Irish Coffee

(Whiskey)
- French Coffee

(Brandy)
- Baileys Coffee

(Irish Cream Liqueur) (7)
- Calypso Coffee

(Rum)

HOUSE WINE

White

Sauvignon Blanc
Casa Rafael, Chile



7.20



26.50

Pinot Grigio
Cielo, Italy

7.20

26.50

Chardonnay
Chateau Paul Mas, France

7.20

26.50

Red

Cabernet Sauvignon
Casa Rafael, Chile



7.20



26.50

Shiraz
Kelly's Patch, Australia

7.20

26.50

Merlot
Chateau Paul Mas, France

7.20

26.50

Scan to see our full drinks menu



Enjoy live music every night in The Arlington