

arcus

BLOOMSBURY'S ROOFTOP

51°31'18"N, 0°07'26"W

BRUNCH

SIGNATURE BRUNCH

EGGS ROYALE <i>Sourdough English muffin, smoked salmon, poached eggs, hollandaise</i>	18
EGGS BENEDICT <i>Sourdough English muffin, Wiltshire roast ham, poached eggs, hollandaise</i>	17
EGGS FLORENTINE <i>Sourdough English muffin, wilted spinach, poached eggs, hollandaise</i>	16
TWO EGGS YOUR WAY <i>Free-range eggs any style, served with toasted sourdough</i>	10
FULL ENGLISH BREAKFAST <i>Free-range eggs any style, pork sausage, Cotswold bacon, chestnut mushrooms, vine cherry tomatoes, toasted wild-farmed sourdough</i>	19.5

ARCUS FAVOURITES

SPRING GREENS <i>English goat's curd, fried free-range egg, chilli flakes</i>	18
TRUFFLED SCRAMBLED EGGS <i>Toast, Free-range eggs, shiitake mushrooms, mushroom purée</i>	18
SEARED SCALLOPS <i>Pea purée, parsley hollandaise</i>	20
SEARED BRITISH BEEF <i>Charred pitta, fried egg, hollandaise</i>	20
AVOCADO & POACHED EGG <i>Charred flatbread, sliced avocado, confit cherry tomatoes</i>	17
TURKISH EGGS <i>Sourdough, garlic yoghurt, spice butter, poached eggs</i>	16

SWEET BRUNCH

APPLE CRUMBLE TOAST <i>Caramelised apple, salted caramel sauce, vanilla ice cream</i>	16
BANANA & HAZELNUT TOAST <i>Brioche loaf, peanut butter, toasted hazelnuts, chocolate pearls, salted caramel ice cream</i>	16

We recognise the seriousness of food & drink intolerances and allergies. Please contact a team member before ordering to confirm ingredients. We're keen to accommodate all special dietary requirements, and we will attempt to be as inclusive as possible. Please note that all food & drink is prepared in an area where nuts, gluten and other known allergens are present.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.

Adults need around 2,000Kcals per day.

ALL DAY MENU

COLD SMALL PLATES

CHARRED FOCACCIA <i>Chef's daily selected herb-infused whipped British cultured butter</i>	6	SEA BASS CEVICHE <i>English berries, basil</i>	16
CRUDITÉS <i>Seasonal vegetables, sesame mayonnaise</i>	8	HAND-CUT HERITAGE BREED BRITISH BEEF TARTARE <i>Double toasted brioche, charred leek, truffle mayonnaise</i>	18
DEVONSHIRE CRAB TOAST <i>Spring greens, pickled heritage peppers, chilli mayonnaise</i>	15	YELLOWFIN TUNA TARTARE <i>Honeycrisp apple, Campari gel</i>	21.5
28-DAY HIMALAYAN SALT CHAMBER DRY AGED SEARED BRITISH BEEF <i>Garden herb dressing</i>	17	ARCUS PLATTER <i>Selection of carefully cured meats, British cheeses, served with crackers, sourdough, grapes, pickles, quince, candied walnuts</i>	29

HOT SMALL PLATES

FREE-RANGE CHICKEN SKEWERS <i>Coriander yoghurt, Hatfield Farm honey</i>	13	TEMPURA OYSTER ROYALE <i>Maldon oyster, sriracha, fermented chilli, chive powder</i>	16
POTATO & SOMERSET BRIE BITES <i>Aioli</i>	9	SLOW-BRAISED BRITISH LAMB TACOS <i>Pulled lamb shoulder, roasted pepper purée, crispy kale</i>	18
BREADED AUBERGINE <i>Green olive dressing, aioli</i>	14	GRILLED OCTOPUS <i>Confit potatoes, tomato, smoked paprika</i>	17
CRISPY MUSHROOM RICE BALLS <i>Saffron aioli</i>	14	CRISPY AGIES PRAWN TEMPURA <i>Lime foam</i>	15
HERITAGE PORK LOIN <i>Rosemary, pesto, black olive</i>	15		

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SALADS

HERITAGE TOMATO & BURRATA	15
<i>Red onion, pomegranate, blood orange, basil</i>	
WATERMELON & FETA	14
<i>Sugar snaps, fennel, dill</i>	
PEACH & PINE NUTS	15
<i>Basil, watercress, Parmesan</i>	

SIDES

TRIPLE-COOKED CHIPS	5
<i>Smoked salt</i>	
TENDERSTEM BROCCOLI	7
<i>Citrus dressing</i>	
ROCKET SALAD	7
<i>Balsamic vinegar</i>	
HONEY-ROASTED BABY CARROTS	8
<i>Tarragon</i>	

DESSERTS

CHERRY BAKEWELL TART	10
<i>Mezcal sorbet</i>	
MANGO CHOUX BUN	9
<i>Kaffir lime, mint, basil gel</i>	
DARK CHOCOLATE MOUSSE	10
<i>Banana sorbet</i>	
MIXED FRUIT BOWL	7

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