

NOW, LET'S GET STARTED...



GRAZING...

(GREAT TO SHARE! CHOOSE ANY THREE FOR £10.50)

- Mixed olives anti-pasto (V) (GF) 3.75
- Homemade bread selection with dipping oils (V) 3.75
- Crispy baguette with garlic butter dipping pot (V) 3.50
- Sautéed chorizo finished in sherry 3.95
- Crispy beer battered onion rings 3.50
- Tomato, red onion and herb crostini 3.50
- Marinated Feta 3.50

A FRESH SEASONAL SOUP OF THE DAY 5.95



(Usually vegetarian & gluten free however please ask)

Please check our blackboards for today's soup - served with a hunk of Chef's freshly baked bread

CREAMY GARLIC MUSHROOMS (V) (GFA) 5.95



Creamy garlic and brandy mushrooms served on a toasted malted bloomer with a touch of salad to garnish

ARMS CLASSIC PRAWN COCKTAIL (GFA) 7.95

Royal Greenland prawns bound in our secret recipe Marie rose sauce with mixed leaf, gem lettuce, tomato, cucumber, lemon and brown bread and butter

GOATS CHEESE, HONEY & HERB BON BONS (V) 7.25

Served with a beetroot and rocket salad, red onion jam and a Dijon white wine and tarragon vinaigrette

HAM HOCK TERRINE 7.50

Roasted garlic, pressed ham hock, baby leek terrine served with pease pudding, salad and toasted date and chestnut bread

BOBBY DAZZLERS!

BLACK PUDDING FRITTERS 6.25

Beer battered Doreen's black pudding fritter served with a cider and apple sauce and salad

PAIR OF PUDS (VA) (GFA) 5.25



Two big Yorkshire pudds filled with sticky red onions and our real ale gravy

CRISPY DEVILLED WHITEBAIT 6.25

Paprika dusted crispy whitebait, served with a garlic, herb and lemon mayonnaise dip, rocket and lemon.

YORKSHIRE FONDUE (GFA) 5.45



Homemade Yorkshire pudding filled with real ale gravy with a skewer of pigs in blankets for dipping!

'GET BATTERED' 5.95





Mushy pea fritter and crisp beer battered fresh haddock with tartar sauce and lemon

THE MAIN EVENT...




NICE TO 'MEAT' YOU!

OUR FAMOUS INDIVIDUAL STEAK AND ALDWARDK ALE PIE **13.75** 
Handmade with short crust pastry and served with Aldwardk Ale gravy, homemade chubby chips and seasonal vegetables

JIM'S SPECIALTY 'PROPER' CHICKEN KIEV **13.50** 
Served with homemade chubby chips, house salad and 'Arms' special crunchy coleslaw

THE BONE COLLECTOR **16.50**
A full rack of pork ribs, slow cooked in our own boozy sweet BBQ sauce, served with fries, salad and creamed corn

7 HR SLOW BRAISED LAMB SHANK (GF) **18.95**
Served on herb and roasted garlic mash with sautéed seasonal greens and a smoked pancetta, Rosemary and tomato scented jus

CHEF'S UNIQUE CHICKEN CURRY OF THE DAY 13.50 (VA) (GFA) 
Check out the black board for today's offering. Served with braised vegetable rice and naan bread.

Add a pickle tray with poppadums for £1.99

HOOK, LINE AND SINKER

FRESH FILLET OF 'HODGSON'S OF HARTLEPOOL' BEER BATTERED HADDOCK (GFA) **13.75**
Served with homemade chubby chips, proper mushy peas and tartare sauce

WHITBY WHOLE TAIL SCAMPI **13.50** 
Homemade chubby chips, tartare sauce and garden peas

PARCEL BAKED MONKFISH (GF) **17.95**
Baked with coriander, coconut and mint, served on wild mushroom pilaf rice and finished with spinach and lime raita and kachumber on the side

CHEF'S BLACK TIGER PRAWN CURRY OF THE DAY (GFA) **16.95**
Check out the black board for today's offering. Served with braised vegetable rice and naan bread.

Add a pickle tray with poppadums for £1.99



DINE 4 LESS  **MONDAY - FRIDAY 5.30PM - 7PM**

1 COURSE	£10.50
2 COURSES	£14.50
3 COURSES	£18.50

PASTA & RICE PLUS TOPPERS

WILD MUSHROOM, SPINACH AND HERB RISOTTO 13.50 (V)
Finished with 24-month aged parmesan

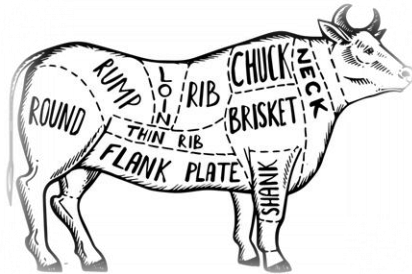
MAC & BLUE! 13.50 (V)
Macaroni bound in a creamy blue cheese sauce with spinach, broccoli, spring onion and hazelnuts

SAUTEED GREENS, PEPPERS AND BABY CORN OYSTER NOODLES 13.50
Finished with scallions, coriander and cashew nuts

TOPPERS....

Prime Rump Steak Slices 16.95
Tiger Prawns 17.50
Butterflied Chicken Breast 14.95

IN FOR A GRILLING...



'HARTLEY OF THOLTHORPE' STEAKS (GFA)

80Z PRIME RUMP 16.75
100Z RIB-EYE 22.75
80Z FILLET 26.75

Sourced from local suppliers and cooked on our specialist ceramic flaming grill for a fantastic chargrilled taste! All of our steaks are cooked to your liking and served with blistered cherry tomatoes, parmesan and rocket salad, proper beer battered onion rings and homemade chubby chips.

OOH SAUCEY...

Brandy and peppercorn 3.25
Rich stilton cream 3.50
House garlic and herb butter 2.95

TOP IT OFF WITH...

Tigers prawns cooked in garlic butter 5.00
Two fried eggs 2.75
Café de Paris butter 2.95

'TS HARTLEY'S OF THOLTHORPE' 100Z GAMMON STEAK (GF) 13.25

Served with a fried egg, garden peas and homemade chubby chips



BURGERS

THE ALDWARD ARMS' HAMBURG STEAK BURGER (GFA) 14.25

Ground prime steak burger with our secret seasoning, smoked bacon, sticky tomato relish and served in a rustic artisan ciabatta roll with hand cut chips, beer battered onion rings and house salad

Topped with your choice of cheese...

CHEDDAR
BLUE
MONTEREY JACK

CAJUN CHICKEN SANDWICH (GFA) 13.95

Cajun spiced marinated butterfly chicken breast, char-grilled and topped with Monterey Jack cheese, smoked bacon, lettuce, tomato and guacamole in a crisp rustic roll with chubby chips, Arms slaw and hot sauce on the side

ITALIAN VEGAN BURGER (VE) (GFA) 13.75

Chickpea, sun blushed tomato, basil and almond patty served in a crisp ciabatta, filled with salad and topped with smashed avocado. Served with chubby chips and a side salad

CHARGRILLED CHICKEN BURGER (GFA) 13.95

Butterflied chicken breast, bacon and Monterey jack cheese, crisp lettuce, tomato and mayo in a crisp ciabatta, served with slaw and chubby chips

SOMETHING ON THE SIDE...

Homemade chubby chips (VA) £3.25
New potatoes (V) (GF) £3.25
Skinny fries (VA) £3.25
House salad (V) (GF) £2.75
Homemade Coleslaw (V) £2.50
Proper beer battered onion rings (VA) £3.50
Selection of seasonal vegetables (V) (GF) £3.50
Cheesy garlic bread (V) (GFA) £3.50

VEGETARIAN...



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- Tomato, red onion and herb crostini 3.50
- Marinated Feta 3.50

TO START

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5.95

(Usually vegetarian & gluten free however please ask)

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CREAMY GARLIC MUSHROOMS (V) (GFA)
5.95

Creamy brandy, garlic mushroom served on toasted malted bloomer with a touch of salad to garnish



GOATS CHEESE, HONEY & HERB BON BONS (V) 7.25

Served with a beetroot and rocket salad, red onion jam and Dijon white wine and tarragon vinaigrette

PAIR OF PUDS (VA) (GFA)
5.25

Two big Yorkshire puds filled with sticky red onions and our real ale gravy



FOR MAINS

CHEF'S UNIQUE CURRY OF THE DAY (VA) (GFA) £13.50

Check out the black board for today's offering. Served with braised vegetable rice and naan bread.



Add a pickle tray with poppadums for £1.99

ITALIAN VEGAN BURGER (VE) (GFA)
13.75

Chickpea, sun blushed tomato, basil and almond patty served in a crisp ciabatta, filled with salad and topped with smashed avocado. Served with chubby chips and aside salad

WILD MUSHROOM, SPINACH AND HERB RISOTTO 13.50 (V)

Finished with 24-month aged parmesan

MAC & BLUE! 13.50 (V)

Macaroni bound in a creamy blue cheese sauce with spinach, broccoli, spring onion and hazelnuts


TO FINISH...



"When your sweet tooth fancies a little pudding, ignore your wisdom tooth." – Jim Wilkinson, Head Chef, Aldwark Arms

MINI PUDS

Too full for A big pud but fancy something a little sweet? Great to share if you can't decide!

ONE MINI PUD £3.75
TWO MINI PUDS £5.95* 
THREE MINI PUDS £7.00

Choose from...

Triple chocolate brownie, Chantilly cream, chocolate orange sauce


Pistachio panna cotta, raspberries, raspberry coulis

White chocolate and caramel cheesecake

ADD A SCOOP OF ICE CREAM TO YOUR MINI PUD FOR £2!


ICE CREAM AND SORBET

One scoop of locally sourced ice cream or sorbet (VEA) £2.50

Two scoop of locally sourced ice cream or sorbet. Served with mini marshmallows and a café curl (VEA) £4.50 

Choose from our range of ice cream – ask a member of staff for today's options

PROPER PUDS

STICKY TOFFEE PUDDING 6.75 

Our signature 'pud' – with proper toffee sauce & Yorvale vanilla ice cream

VEGAN CHOCOLATE AND COCONUT TART (V)(VE)(GF) 7.25

Served with raspberry and sorrel sorbet, berries and fruit coulis

VANILLA & GINGER CRÈME BRULEE 7.25

With stewed rhubarb, rhubarb gel and stem ginger, finished with an almond biscotti

BLOOD ORANGE MERINGUE PIE 7.25

With vanilla mascarpone, cinnamon and oat crumble

TREACLE SPONGE & CUSTARD 6.50 

FAMOUS CRYER & STOTT CHEESEBOARD

£8.25

Our cheeses are supplied from the famous, family cheese mongers Cryer and Stott who are based in West Yorkshire and offer over 700 British cheeses.

Choose three cheeses from your server. Served with biscuits, our own chutney, fig bread and quince jelly.

PERFECT WITH A GLASS OF OUR 'NIEPOORT' TAWNY DEE, LBV OR RUBY DUM PORT!

LUNCHTIME SANDWICHES & SALADS



Available Monday to Saturday, during our lunchtime service. All served with chips and salad.

COLD SANDWICHES

(choose from white bread, whole meal bread or a baguette)

PRAWN MARIE ROSE AND ROCKET	7.50
YORKSHIRE ROAST HAM, VINE TOMATO, PEPPER AND MAYO	6.25
CHUNKY EGG MAYONNAISE AND ROCKET (V)	6.25
ROAST CHICKEN SALAD	6.50

WRAPS

MATURE CHEDDAR, COLESLAW AND SALAD WRAP	6.50
CHICKEN CAESAR WRAP	7.50
CAJUN CHICKEN WRAP	7.95
Chargrilled Cajun chicken, lettuce, tomato, guacamole and jalapeños in a soft toasted tortilla	
BEER BATTERED FISH FINGER WRAP	7.95
Beer battered haddock pieces served in a soft wrap with crisp leaf and tartar sauce	

BAGUETTES

HOT ROAST BAGUETTE OF THE DAY	7.95
Served in a ciabatta with a dipping pot of real ale gravy	
RUMP STEAK & CHEESE	7.95
Chargrilled rump steak, Monterey jack cheese, rocket and red onion, finished with pepper mayo	
BACON & BRIE	7.95
Topped with red onion marmalade	

Join our Lunch Club

and be rewarded with delicious treats and discounts!

Ask a member of the team for more details

SALADS

CLASSIC GREEK SALAD (V) (GF)	10.95
Vine tomatoes, cucumber, red onion, olives and feta, tossed with crisp baby romaine leaf and dressed with a light vinaigrette	
WARM SALAD OF CHORIZO, NEW POTATOES AND PEPPER	11.95
Served on mixed leaves, tomato, cucumber, carrot and red onion	
CAJUN CHICKEN SALAD (GFA)	12.95
Chargrilled Cajun chicken on a tossed salad of crisp leaf, cherry tomatoes, croutons and finished with dressing	
CHICKEN AND BACON CAESAR (GFA)	12.95
Warm chargrilled chicken breast and smoked bacon served on a tossed salad of crisp leaf, parmesan, cherry tomatoes, croutons, egg and Caesar dressing	
THE BIG PRAWN COCKTAIL (GFA)	12.95
Royal Greenland prawns bound in Marie rose sauce, mixed leaf salad, tomatoes, cucumber, lemon wedge, brown bread and butter	



Thrifty at Sixty

The menu that's nifty if you're over 60 - smaller portions for a smaller appetite

1 COURSE		£9.50
2 COURSES		£12.50
3 COURSES		£15.50

MONDAY - FRIDAY 12PM-2PM