



FOOD & 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, lime juice and soda. Add strawberry or stick with the classic..

Sex On The Beach

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

Long Island Iced Tea

A boozy classic, Smirnoff Red Label Vodka, Gordon's gin, Bacardi Carta Blanca rum, Jose Cuervo Tequila and Cointreau, topped with Pepsi Max and a dash of lime

Long Strawberry Daquiri

Our favourite daiquiri served long, Bacardi Carta Blanca Rum, sweet strawberry, zingy lime lengthened with lemonade

Aperol Spritz

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

Four Leaf Clover

A fruity twist on the original, smooth Jamesons Irish Whiskey paired with fiery ginger ale and strawberry

Margarita on the Rocks

Our take on a Tommy's - Olmeca Altos Blanco Tequila shaken with lime and sugar - served in a sea salted glass

Zombie

Tiki time! Bacardi Spiced with strawberry and citrus to create a punchy, tropical cocktail

Woo Woo

An easy drinking favourite, Smirnoff Red Label Vodka and Archers Peach Schnapps mixed with cranberry and lemonade

Tropical Breeze

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

Cheeky Vimto

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

Pornstar Martini

BARTENDER'S CHOICE

Modern day classic - Absolut Vanilla Vodka shaken with passionfruit and tropical fruits - finished with Prosecco



EXPERTLY MIXED

GIN

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

Shortcross Irish Gin

This is a classic, old school, juniper led gin with floral, wild berries and grassy notes

Tanqueray Flor de Sevilla

Unique, distilled gin made with Sevilla orange essences

Whitley Neill Distillers Cut Gin

Whitley Neill Raspberry

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

Gordon’s Passionfruit

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

Gordon’s Sicilian Lemon

Gordons Pink

Graceful and buoyant with distinctive, dry, raspberry zing

SOMETHING TO TIPPLE YOUR FANCY

Havana Club 7 40% vol

Captain Morgan Dark Rum

40% vol

Sailor Jerry Rum 40% vol

Bacardi Carta Blanca Rum

37.5% vol

Dead Man’s Fingers Spiced Rum

37.5% vol

Dead Man’s Fingers Cherry

35% vol

Bacardi Spiced 35% vol

Captain Morgan Spiced

35% vol

Captain Morgan Tiki 25% vol

Chase Premium

Vodka 40% vol

Absolut Raspberri Vodka

38% vol

Absolut Vanilla Vodka 38% vol

Smirnoff Red Label Vodka 37.5% vol

Smirnoff Mango & Passionfruit

Twist 35% vol

Smirnoff Raspberry Crush

35% vol

Glenmorangie 12yo Malt

Whisky 40% vol

Jameson Red Breast Irish

Whiskey 40% vol

Jamesons Irish Whiskey 40% vol

Johnnie Walker Red Label

Whisky 40% vol

Old Bushmills Irish Whiskey

40% vol

Sexton Single Malt Whiskey

40% vol

Baileys Irish Cream 40% vol

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

CAN’T FIND YOUR FAVOURITE?

Don't worry! If the gin you fancy isn't listed above ask a member of the team – we have lots to choose from

FINISH ON A DOUBLE WITH GINS & SPIRITS



SMALL PLATES

Drunken Mushrooms* 5.75

Beer-battered mushrooms with a sour cream dip 361 kcal

BBQ Pulled Beef Tacos 6.75

Two tacos filled with pulled beef rib glazed in BBQ sauce, crunchy slaw and Sriracha mayo 701 kcal

Snack Nachos 5.95

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

Crispy King Prawns 6.50

Served with a wedge of lemon and a Sriracha mayo dip 233 kcal

Spicy Chicken Quesadilla 6.25

Two toasted tacos with pulled jerk chicken, tomato salsa, spring onions, coriander, sour cream and melted Cheddar cheese 429 kcal

Calamari Strips 5.95

Panko crumbed calamari strips, served with a wedge of lemon and sweet chilli sauce 274 kcal

Crispy Chicken Tenders 6.50

Served with sweet chilli sauce 442 kcal

Cheddar & Jalapeño Doughnuts 6.25

Four crispy doughnuts filled with Cheddar cheese and jalapeños, served with tomato salsa 460 kcal

Colcannon Poppers 6.25

Classic Irish potato croquettes served with Ballymaloe relish and topped with crispy onions 276 kcal

Dirty Tato Pops* 5.95

Tato Pops covered in Guinness® BBQ sauce, nacho cheese, Ballymaloe relish and topped with chorizo and sour cream 789 kcal

Houmous & Flatbread 5.95

Topped with paprika and served with cucumber sticks 777 kcal

Shiitake Mushroom Tacos 6.75

Two tacos with Shiitake mushrooms. Served with crunchy slaw and Ballymaloe relish 448 kcal

Halloumi Fries 6.50

Served with sweet chilli sauce 646 kcal

Chorizo & Halloumi Skewers 6.75

Served with tomato salsa 658 kcal

10oz# Salt & Pepper Prime Chicken Wings 6.50

Choose a dip from below 484 kcal

Dip it real good

Blue cheese +47 kcal

Buffalo hot +5 kcal

BBQ +47 kcal

Hot honey +91 kcal

PICK YOUR DIP

Beef Sliders 5.75

Two mini beef burgers with lettuce, red onion, tomato salsa and nacho cheese sauce 322 kcal

Southern-Fried Chicken Sliders 5.75

Two mini crispy chicken burgers with lettuce, red onion, BBQ sauce and Monterey Jack cheese 436 kcal

SWEET TREATS

Salted Caramel Profiteroles

4.95

Topped with caramel sauce and whipped cream 567 kcal

SHARING PLATES

Macho Nachos 9.25

Tortilla chips topped with nacho cheese sauce, guacamole, salsa, sour cream and jalapeños 983 kcal

Garlic Pizza Bread 5.25

Our stone-baked pizza bread brushed with garlic 815 kcal

Cheesy Garlic Pizza Bread 6.25

Our stone-baked garlic pizza bread topped with mozzarella 1123 kcal

30oz# Chicken Wing Platter 14.25

Salt & pepper prime chicken wings. Choose three dips from the below 1429 kcal

Dip it real good

Blue cheese +47 kcal

Buffalo hot +5 kcal

BBQ +47 kcal

Hot honey +91 kcal

PICK YOUR DIP

Match Day Sharer* 16.50

The winning line up of snack nachos, crispy chicken tenders, halloumi & chorizo skewers and drunken mushrooms*, served with dips 1952 kcal

Adults need around 2000 kcal a day.

MIX & MATCH

ON SMALL PLATES

3 FOR 15.00
5 FOR 23.00



STONE-BAKED PIZZA

Our stone-baked pizzas are hand-stretched, topped and freshly baked to order then brushed with garlic for real flavour

Margherita 9.50

Classic mozzarella and tomato base 980 kcal

Vegan alternative  available 843 kcal

BBQ Chicken Supreme 10.75

Spicy pulled chicken, mozzarella, red pepper and red onion on a BBQ sauce base 1227 kcal

Pepperoni 10.95

Pepperoni and mozzarella 1396 kcal

Ham & Mushroom 10.75

Ham, mushroom and mozzarella 1394 kcal

Chorizo & Red Pepper 10.75

Chorizo, red pepper and mozzarella 1171 kcal

Meat Feast 11.95

Pulled beef rib, pepperoni, spicy pulled chicken and mozzarella 1382 kcal

Double Mushroom 10.75

Shiitake mushroom, red pepper and flat mushroom. Served on a creamy white base 1151 kcal

HUNGRY FOR MORE?

HAVE A SIDE OR TWO

Twister Fries 674 kcal 3.75

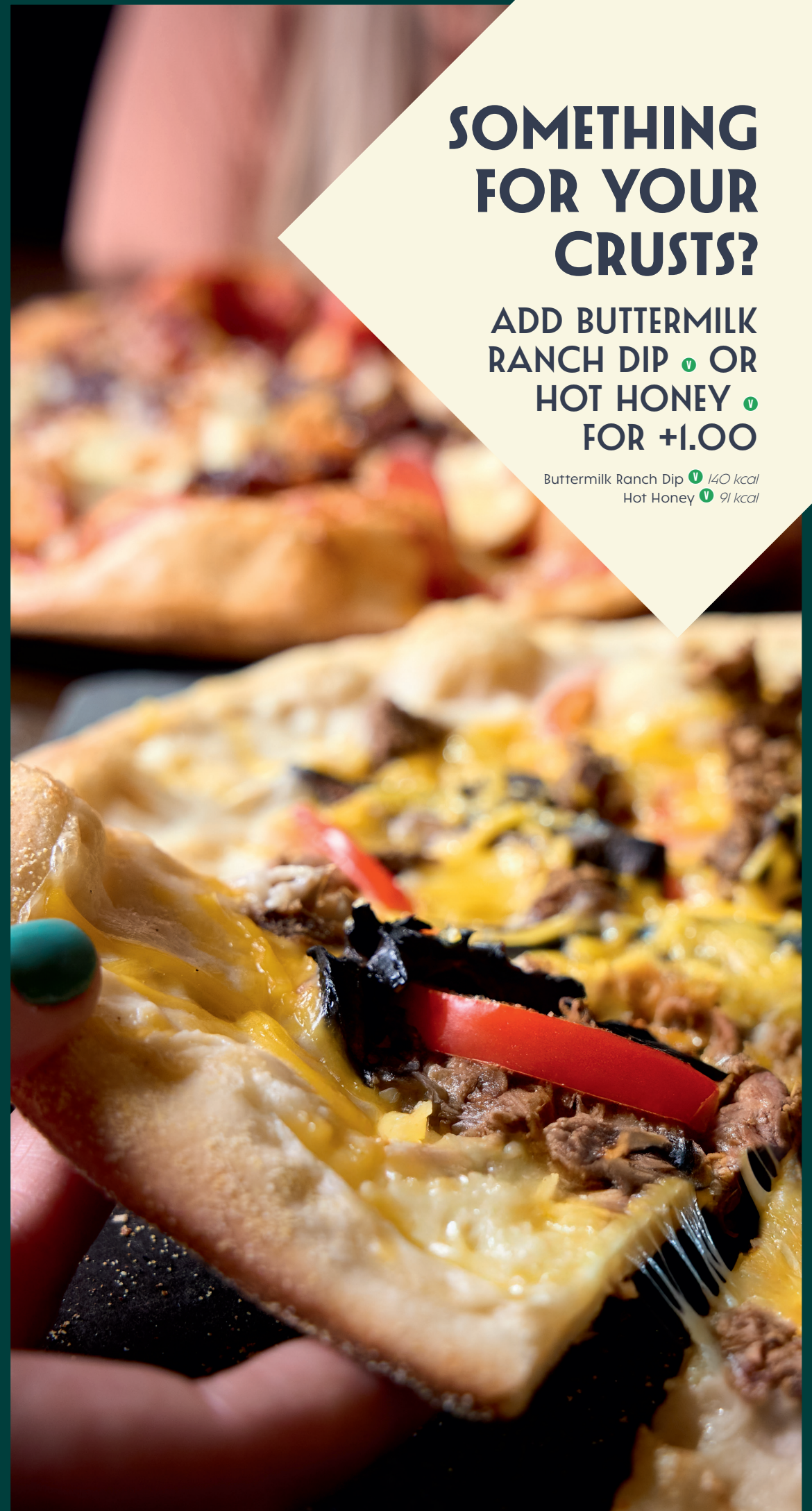
Dressed Side Salad 196 kcal 2.75

Seasoned Chunky Chips 375 kcal 2.75

SOMETHING FOR YOUR CRUSTS?

ADD BUTTERMILK RANCH DIP OR HOT HONEY FOR +1.00

Buttermilk Ranch Dip  140 kcal
Hot Honey  91 kcal



BEER & CIDER

STANDARD & CRAFT CIDER

- Modelo** 4.5% vol

Peroni 5% vol

Corona 4.5% vol

Budweiser 4.5% vol

Desperados 5.9% vol

Daura Damm Gluten Free 5.4% vol
- Schöfferhofer Grapefruit Wheat Beer** 2.5% vol

Newcastle Brown Ale 4.7% vol

Sharps Atlantic Pale Ale 4.5% vol

Sharps Doom Bar Ale 4.3% vol

- Magners Original** 4.5% vol
- Thatchers Haze** 4.5% vol
- Rekorderlig**
- Choose from:
- Peach & Raspberry** 3.4% vol
 - Strawberry Lime** 3.4% vol
 - Wild Berries** 3.4% vol

LOW & NO ALCOHOL

- Peroni 0.0% Alcohol Free**
0.0% vol / 76 kcal

Madri 0.0%
0.0% vol / 59 kcal

Adnams Ghost Ship
0.5% vol / 115 kcal
- Rekorderlig Strawberry and Lime 0.0%**
0.0% vol / 95 kcal

Guinness 0.0%
0.05% vol / 86 kcal
- Corona Cero 0.0%**
0.0% vol / 56 kcal

Rekorderlig Strawberry and Lime 0.0%
0.0% vol / 195 kcal

WINE



RED WHITE ROSÉ

- Smooth Talker Merlot**
South Africa 11% vol. South Africa. Rich, dark fruit and long balanced finish with spicy tannins

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

Hardys VR Cabernet Sauvignon
Australia 11% vol. Balanced wine with flavours of blackberry and dark cherry, complemented by a hint of spicy oak
- Casillero Del Diablo Pinot Grigio**
Chile 12% vol. Bursting with fresh and classic pear aromas with a crisp acidity

The Ned Sauvignon Blanc
New Zealand 12.5% vol. Aromas of citrus, apple and passion fruit. Perfect for a sunny day

Rossellini Trebbiano Pinot Grigio
Italy 10.5% vol. A fruity and light, citrusy, dry white

I Heart Chardonnay
Chile 10% vol. A fruity and light, citrusy, dry white

- Barefoot White Zinfandel**
USA 8% vol. Summer flavours like peach, sun-ripened strawberries, succulent pears and pineapple create perfection
- Rossellini Pinot Grigio Delle Venezie Rosato**
Italy 10.5% 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.



FIZZ

- Freixenet Prosecco Mini** Italy 11% vol
- Freixenet Italian Sparkling Rosé Mini** Italy 11% vol
- House Prosecco** Italy 11% vol
Our favourite fizz of the moment – crisp and refreshing
- Moët & Chandon Brut Impérial NV** France 12.5% vol
For a real treat, enjoy this rich and sophisticated Champagne



ARROWSMITHS

DIGITAL DARTS

Adults need around 2000 kcal a day. **V** = made with vegetarian ingredients, **VE** = 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 our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 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 before ordering. All calories are correct at the time of menu print. Live nutrition information is available online. [†]Fish dishes may contain small bones. [#]All weights stated are approximate and prior to cooking. ^{*}This dish contains alcohol. Prices include VAT at the current rate. All items are subject to availability.

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