

# THE ARMS

at The Lord Nelson Hotel

## LUNCH MENU WINTER 2026

### ❖ BREAD & BUTTER 5

*Grilled Artisanal Bread with Whipped Brown Butter & Molasses*

## SOUPS, SALADS & APPS

### ❖ ROASTED TOMATO SOUP 15

*Smoked Gouda & Petite Brie Grilled Cheese*

### TUNA CRUDO 18

*Sustainable Yellowfin Tuna, Yuzu Glaze, Tarragon Oil, Pickled Ginger, Plum, Horseradish Aioli, Sour Cream and Onion Potato Crisps*

### ❖ SQUASH & KALE SALAD 17

*Roasted Butternut Squash, Kale, Gala Apples, Pomegranate, Pumpkin Seeds, Fried Quinoa, Feta, Cranberry Vinaigrette*

### SEAFOOD CHOWDER 22

*Butter Poached Lobster, Salmon, Digby Scallops & Shrimp Golden Al Dente Potato, Cream Broth, Old Bay, Grilled Sourdough*

### GRILLED CAESAR SALAD 18

*Grilled Romaine Hearts, Smoked Bacon Lardons, Aged Local Asiago, Fried Focaccia, Burnt Lemon*

### VEGAN GF DF BEET & FENNEL SALAD 16

*Roasted Beets, Grilled Fennel, Toasted Walnuts, Chickpea, Burnt Orange, Citrus & Dill Vinaigrette*

### BEEF TARTARE 19

*Hand Cut Certified Angus Striploin, Knoydart Cheddar, Chives, Pickled Mustard Seed, Chicharrons*

## SANDWICHES

### LOBSTER ROLL 33

*Garlic Butter Toasted Potato Bun, Classic Lobster & Mayo, Red Cabbage Slaw*

### ANGUS BURGER 23

*Double Stack 4oz Angus Patties, Garlic Toasted Brioche Bun Tuscan Greens, Tomato, Caramelized Onion Aioli*

### FRIED CHICKEN SANDWICH 22

*Corn Flour Crusted, Buttermilk Marinated Chicken Breast, Gochujang Honey Mustard, Pickles, Tuscan Greens*

### DF CALIFORNIA CLUB ON RYE 22

*Herb Roasted Chicken, Smashed Avocado, Tuscan Greens, Tomato, Bacon, Caramelized Onion Aioli*

### ❖ KIMCHI GRILLED CHEESE 19

*Cabbage Patch Kimchi, Provolone, Smoked Cheddar, Butter Griddled Sourdough*

### VEGAN DF ROASTED MEDITERRANEAN VEGGIE SANDWICH 19

*Roasted Bell Peppers, Grilled Zucchini, Tomato, Pea Shoots, Tahini Aioli, Toasted Focaccia*

## MAINS

### STEAK FRITES 33

*8oz Manhattan Cut Striploin with Peppercorn Demi, Parmesan Fries, Café de Paris Butter*

### DF ENGLISH STYLE FISH & CHIPS 23

*Beer Battered Crispy Atlantic Cod, Burnt Lemon, House-Made Tartar Sauce*

### CHICKEN AND BRIE FLATBREAD 23

*Herb Roasted Chicken, Double Cream Brie, Red Onion, Arugula Pesto, Toasted Pistachios*

### VEGAN PEANUT & TOFU SOBA BOWL 19

*Fried Tofu, Peanut Sauce, Soba Noodles, Chili Oil, Bok Choy, Lime*

## FOR SHARING

### SWEET POTATO FRIES 10

*Pommery Mayo*

### ARMS NACHOS 22

*Melted Cheese Blend, In-House Pickled Banana Peppers Chopped Tomato & Green Onions, Salsa & Sour Cream*

### DF SZECHUAN CHICKEN WINGS 18

*Fried and Charred, Chives, Toasted Sesame Seeds*

### GARLIC FINGERS 16

*Aged Asiago, Smoked Bacon Lardons Roasted Garlic, Fresh Herbs*