

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

VEGAN Gf TOFU POKE BOWL 19

Honey-Gochujang Tofu, Coconut Rice, Edamame, Scallions, Toasted Sesame, Shredded Nori

CHICKEN AND BRIE FLATBREAD 23

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

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