

Desserts

Baked Honeycomb & Vanilla Cheesecake (v) (n)	£5.50
Served with fruit compote, clotted cream ice cream & butterscotch sauce	
Thorntons Chocolate & Orange Bread & Butter Pudding (v) (n)	£5.50
Pure Indulgence! Served with crème anglaise, clotted cream ice cream & a hint of Grand Marnier	
Kobe Pannacotta (v) (n)	£5.50
Creamy vanilla pannacotta, fruit of the forest compote, served with biscuit curls for dipping	
Banoffi Ice Cream Cake (v) (n)	£5.50
Banoffi ice-cream cake, drizzled with chocolate & butterscotch sauce	
Tarte Au Chocolate (v) (n)	£5.50
Served with fruit of the forest compote, chocolate shavings & your choice of cream or ice cream	
Sticky Toffee Pudding (v) (n)	£5.50
Our very own sticky toffee pudding, with caramel sauce & your choice of cream or ice cream	
Luxury Ice Cream (v) (n)	£4.75
Brymor real dairy ice cream. Made on the farm from whole milk & cream from the herd of pedigree Guernsey cows. Only the best fruit & flavours are used. Choose 3 scoops from Clotted cream, Strawberry or Double Chocolate.	

Hot Drinks

Our crème coffee beans are blended from the highest quality beans

Americano	£2.25
Cappucino	£2.45
Latte	£2.50
Espresso	£2.20
Double Espresso	£2.55
Macchiato	£2.30
Mocha	£2.80
Hot Chocolate	£2.60
Irish Coffee	£4.10
Baileys Latte	£4.10
Suki Tea	£2.40

FOOD MENU

WINE MENU

White

	175ML	250ML	BOTTLE
Chenin Blanc - Stormy Cape (South Africa) Sub-tropical fruit, well balanced with fresh citrus and a dry finish.	£3.65	£4.85	£14.50
Sauvignon Blanc - Tierra (Chile, Maule Valley) Fresh, Zesty & herbaceous, from Chile's principal Sauvignon area.	£3.85	£5.25	£15.50
Chardonnay - Turi (Chile, Central Valley) Fresh & vibrant with tropical fruit flavours & a touch of vanilla.	£3.95	£5.50	£16.25
Pinot Grigio - Il Molo (Veneto, Italy) Green fruit aromas and soft mineral tones.	£4.35	£5.65	£16.95
Chardonnay - Tooma River (South Eastern Australia) Grapefruit, lime and melon flavours, bound with a zesty, crisp citrus finish.			£18.50
Sauvignon Blanc - Paua Bay (New Zealand) Redcurrant and passion fruit notes, New Zealand Sauvignon at its best!			£19.95
Chablis - Domaine Vauroux (Burgundy, France) Medium bodied with crisp, apple acidity, pure fruit flavours of white peaches, pears and a classic dry finish.			£29.95
Sauvignon Blanc - Cloudy Bay (Marlborough, New Zealand) Fresh summer fruit salsa; ripe peach, passion fruit, mango and juicy citrus, rich and succulent with an apple sherbet acidity, leading to a long, lingering crisp finish.			£39.95

Rose

Pinot Grigio - Rosato Del Veneto (Veneto, Italy) Elegant, crisp and fresh with peach and strawberry flavours.	£3.95	£5.50	£15.95
Zinfandel - Hidden Falls (California) An aromatic and flavoursome wine, with hints of strawberries & cream, with a juicy finish.	£4.50	£5.95	£17.75
Rose - Vipra (Italy) Sexy Bottle, sexy wine! Full of summer fruit flavours & great on a sunny day!			£19.95

Wines may vary slightly from these printed on the menu due to vintage changes.

Sunday Roast

Why not try our fantastic locally reared roast, served with fresh seasonal vegetables, Yorkshire pudding, roast potatoes & rich gravy.

Beef	£9.95
Lamb	£9.95
Chicken	£8.95
Toad in the Hole	£8.95
Homemade Yorkshire pudding, pork & herb sausages, served with mash potato, seasonal vegetables & gravy.	

Reds

	175ML	250ML	BOTTLE
Shiraz Malbec - Las Manitos (Argentina) Soft and juicy, with spice, jam and ripe fruit.	£3.65	£4.85	£14.50
Merlot - Finca El Picador (Chile) Big plum and redcurrant flavours, with a smokey twist.	£3.95	£5.25	£15.50
Rioja - Vega Tempranillo (Spain) Soft & fruity with plum and blackcurrant flavours, with a hint of spiced raspberries.	£4.40	£5.75	£16.95
Shiraz - Tooma River (South Eastern Australia) Red and blackberry aromas, a smooth textured palate dripping with juicy dark fruits and hints of spiced chocolate.			£18.95
Malbec - Filus (Mendoza Argentina) Aromas of black raspberry, plum and liquorice with dark currant flavours... our favourite!			£20.95
Pinot Noir - Matahiwi (New Zealand) Seductively silky smooth with a flirtation of soft fruits.			£28.95
Allomi Cabernet Sauvignon - Hess Collection (California, USA) This vintage displays ripe plum and black liquorice flavours, followed by cedar, currant and toast.			£30.95
Henschke - Henrys Seven (Australia) One of the very best wines from one of the best Vineyards in the World.			£35.95

Fizz

Sparkling	
NV Prosecco Brut, Stella d'Italia	£25.00
NV Dedicato Gran Rose, Contri	£25.00
Champagne	
NV Brut Baron De Marck, Gobillard	£45.00
Veuve Cliquot - Yellow Label	£55.00
Laurent Perrier Rose	£65.00
Dom Perignon	£125.00

Two Courses for £12.95

Choose one of the starters below, with your choice of Sunday Roast.

Starters

Homemade Soup of the day Served with warmed bread.
Yorkshire Pudding (v) Homemade Yorkshire pudding with onion gravy.
Brie Melts (v)
Satay Chicken Skewers (n)



kobe

John and his team at our local fruit and veg suppliers. Arc Inspirations supporting local businesses.

KOBE

106-108, NEW ROAD SIDE, HORSFORTH, LEEDS, LS18 4QB | T. 0113 2588439 | E. MANAGERS@KOBELIEDS.CO.UK

WWW.ARCINSPIRATIONS.COM

Brunch

Served until 1pm daily

Toast (v) With strawberry jam or nutella (n)	£2.95
Big Breakfast 'A hearty Yorkshire breakfast' of bacon, pork & herb sausages, hash browns, grilled tomato, roasted flat field mushrooms, baked beans and toast, served with your choice of fried, scrambled or poached eggs. Vegetarian big breakfast also available (v)	£8.25
Eggs Benedict Free range poached eggs and bacon served on toast, topped with hollandaise sauce.	£7.50
Poached Eggs & Mushrooms (v) Poached eggs and mushrooms served on toast, topped with hollandaise sauce	£7.25
Smoked Salmon & Scrambled Eggs Smoked salmon served with creamy scrambled eggs on toast	£8.25
Eggs Florentine (v) Fresh baby spinach and free range poached eggs on toast, topped with hollandaise sauce	£7.25
Kobe Omelette Choose from spinach, tomato and gruyere cheese (v) Or ham, mushroom and Monterey Jack cheese	£7.25

Deli Sandwiches

All of our homemade Deli Sandwiches are served with a choice of freshly baked rosemary & rock salt focaccia, a sunflower seeded bap or a warm tortilla wrap & house fries. Upgrade to our favourite chunky hand cut chips or curly fries for just 85p

Deli Tostada (v) An open tortilla topped with red onion chutney, gruyere cheese, rocket & cherry tomatoes, with torn baby mozzarella, parmesan shavings & balsamic syrup	£8.25
Hoi Sin Duck Tostada (n) An open tortilla with Hoi sin marinated confit duck, Asian vegetables, melted Monterey Jack cheese, rocket leaves, chilli flakes & finished with our tasty sweet & sour plum sauce	£8.75

Steak Melt Locally reared rump steak, melted Monterey Jack cheese, sautéed red onions & field mushrooms, with Dijon mayo, mixed leaves & a pot of béarnaise sauce... we recommend you accompany this dish with warm focaccia bread, hand cut chunky chips & our Tooma River Shiraz	£9.25
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Brie & Roast Pepper Melt (v) Warm brie bound with roast onion chutney, mixed peppers & sun blushed tomato mayonnaise	£8.25
Chicken Fajita Char-grilled chicken marinated in Cajun spices, with melted Monterey Jack cheese, salsa, sour cream & fiery jalapenos	£8.95
Oriental Beef (n) Pan fried rump steak with Asian vegetables, sweet & sour plum sauce & melted Monterey Jack cheese	£9.25
Kobe Club Char-grilled chicken, crispy bacon & vine tomatoes, topped with Monterey Jack cheese & creamy mayonnaise	£8.95
Fish Finger Butty Beer battered cod, baby gem & lemon mayo	£9.50

Share & Share Alike

Le Jardin Meze (v) (n) A vegetarian delight ... warm brie melts, mushroom and artichoke crostini, with roast onion chutney, creamy garlic mushrooms, houmous & vegetable crudités, mascarpone & basil filled pepperdews all served with a baby ceaser salad & a buffalo mozzarella, basil & vine tomato salad. We include warmed pitta, foccacia & balsamic oil for tearing & sharing	£14.95
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Around the World Meze (n) Try our feast from around the world, with Malaysian Satay chicken skewers, king prawns pan fried with chilli & coriander, hoi sin duck pancakes, creamy garlic mushrooms, calamari, a Thai spiced crab crostini, prawn crackers & sweet chilli & garlic mayo dips	£17.95
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Starters & Nibbles

All our dishes are freshly made on the premises using the finest local ingredients wherever possible

Cream of Asparagus Soup (v) Served with warm, crusty bread	£4.75
Duck Pancakes (n) Served on an Asian salad with our favourite sweet & sour plum sauce	£6.95
Chilli King Prawns King prawns sautéed with a chilli, garlic & coriander butter, served with crisp crostinis	£6.75
Brie Melts (v) Chunks of warm brie coated in Japanese breadcrumbs with crisp leaves & roast onion chutney	£6.50
Chicken Satay Skewers (n) With sweet chilli sauce & peanut crème fraiche	£6.75
Mushroom & Artichoke Crostinis (v) Woodland mushrooms & artichoke hearts, on crisp crostinis, finished with a quenelle of ricotta cheese & balsamic syrup	£6.25
Thai Crab Crostinis Handpicked white crab with spring onion, chilli, coriander & lemon crème fraiche, on crisp crostinis drizzled with chilli gremelata	£6.75
Fresh Calamari With rocket & garlic mayonnaise	£6.25

Leaves

All our nutritious salads are served with warm pitta bread

Revitalise (v) Chunks of warmed halloumi & butternut squash, bound with feta cheese, crisp leaves, olives & mixed peppers in a garlic & herb dressing	£8.95
Malayan Satay Chicken (n) Chicken Fillets marinated in Malayan Satay spices with julienne Asian vegetables, plum sauce, sesame & soy dressing & a peanut crème fraiche.	£9.95
Salmon Nicoise (n) Oven roasted salmon fillet with basil pesto on a crisp leaf salad, green beans, new potatoes & mixed olives in our house dressing & topped with marinated anchovies & a hard boiled egg	£12.50
Sorrento (v) Creamy Buffalo mozzarella with ricotta cheese, butternut squash & slow roast tomatoes bound with marinated artichokes, red onion, balsamic & lemon oil	£8.95
Chicken & Chorizo Chicken & chorizo with sautéed new potatoes, green beans, sweet peppers, mixed leaf & topped with a soft poached egg	£9.95

Kobe Skewers

Tender chunks of Chicken, Salmon or Halloumi skewered with fresh vegetables. Choose your skewer along with your sauce & two accompaniments

Chicken	£13.50
Salmon	£13.95
Halloumi (v)	£13.50
Sauce	
Chorizo, Paprika & Tomato, Cream of Mushroom (v), Teriyaki (n), or BBQ (n).	

Accompaniments	
Sautéed Vegetables, Hand Cut Chunky Chips, Sautéed Bok Choi & Sesame, Basmati Rice or House Salad.	

Gourmet Burgers

All of our burgers are freshly made on the premises with our unique fresh ingredients and served with baby gem lettuce, red onion, vine tomato & house fries. Upgrade to curly fries or hand cut chips for just 85p

Classic Cheese Our very own classic burger, served with cheese, chunky salsa & mayonnaise	£8.95
Blue Cheese Oozing with creamy dolce latte, blue cheese dressing & chunky salsa	£10.25
BBQ Covered with melted Monterey Jack cheese, bacon and smoked bbq sauce	£9.95
The Guv'ner 'The Ultimate Gourmet Burger' this iconic double burger is coated in Monterey Jack cheese, smoked bbq sauce, bacon, mayonnaise & topped with onion rings	£13.50
Indonesian (n) Our own classic burger basted in Satay spices & covered with Monterey Jack cheese, roast peppers, peanut crème fraiche & sweet chilli sauce	£9.75
Sweet Chilli Chicken (n) Sweet chilli marinated chicken fillets, with bacon, mixed peppers, Monterey Jack cheese, jalapeno peppers & mayonnaise	£9.75

Kobe Burger The world's most expensive and decadent beef, originating in the Kobe region in Japan from the luxuriously pampered Wagyu cattle. Fed on a diet of grain and beer, massaged regularly with sake in a stress free environment to provide a flavour beyond comparison and succulence which has to be tried to be believed. Served simply in a bun, with mayonnaise, baby gem, tomato, onion rings and hand cut chunky chips	£16.75
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Tuscany (n) (v) The ultimate vegetarian burger... grilled flat mushrooms, artichoke hearts, roast peppers & olives with parmesan, buffalo mozzarella, ricotta cheese, torn basil & pesto mayo	£9.25
Wully Bully in Bombay Classic burger coated in curry spices and served with baked onion bhajis, minted yoghurt and mango chutney	£9.95

Kiwi Burger Our meaty burger topped with fresh sliced beetroot, bacon, red onion, pineapple, creamy mayonnaise and melted Monterey Jack cheese	£10.25
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Pasta

Try our special homemade filled pasta parcels
Our Pastas & Risottos are available Gluten Free

Asparagus & Ricotta Parcels (v) Asparagus, ricotta & parmesan, finished in a rich tomato ragu, with wilted baby spinach & mascarpone	£10.25
Mini Lasagne Parcels Gently braised beef & spring vegetables, in a rich tomato sauce, bound with mascarpone & finished with toasted breadcrumbs & freshly grated parmesan	£10.25

Crab & Chorizo Linguine Handpicked crab & diced chorizo in a rich tomato & mascarpone sauce, finished with sliced chillies & shaved parmesan	£10.50
Chicken Spirelli (n) Char-grilled chicken & pasta spirals bound with a julienne of spring vegetables, toasted pine nuts, mozzarella & fresh parmesan	£9.95
Linguine Carbonara Chicken and bacon tossed with egg, garlic, parmesan and a touch of cream	£9.95
Risotto Verde (v) Broad beans, petit pois & asparagus in a pea & mint puree, finished with mascarpone, parmesan & a soft poached egg Add Chicken for £1.95	£9.25

King Prawn & Crab Risotto Handpicked crab, sliced red chillies, coriander & tomato served with stir fried king prawns, glazed in lemon parsley butter & finished with parmesan shavings	£11.50
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Grills & Mains

The best local British meat simply cooked on our charcoal grill. Our Steak comes from cattle reared locally in our lovely Yorkshire Countryside

8oz 21 day Aged Sirloin Steak Served with our hand cut chunky chips, garlic & thyme roasted vine tomato & field mushrooms with your choice of sauce; Forriestier, Classic Peppercorn or Béarnaise	£18.25
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Chateaubriand The ultimate Fillet steak served with hand cut chunky chips, pan roasted baby onions, mushrooms and bacon lardons, complimented with béarnaise and classic French red wine jus. This truly decadent dish dates back to between 1768 and 1848. French historians suggest that it was dedicated to the writer and statesman Francois Rene, otherwise known as Vicomte de Chateaubriand <i>Please allow 30mins for cooking time – we recommend this dish served medium rare</i>	£47.50
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Malaysian Chicken (n) Chicken breast marinated in Satay sauce with pan fried Asian vegetables, basmati rice, sesame & soy dressing & toasted cashew nuts.	£13.75
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Pan Seared Pollock A sustainable meaty fish from the cod family, served with a cherry tomato, artichoke, olive and caper sauce, sautéed new potatoes, balsamic reduction & salsa verde	£15.50
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Indonesian Curry (v) (n) Chunks of butternut squash, baby spinach, broad beans & Asian julienne vegetables all poached in an Indonesian style peanut & coconut curry sauce, served with basmati rice & finished with roasted cashew nuts & fresh chillies. Add Chicken for £1.95	£10.50
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Teriyaki Salmon (n) Salmon supreme marinated and basted in Teryaki sauce, with wilted pak choi, steamed basmati rice, soy & ginger dressing and finished with a coriander crème fraiche	£13.95
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Wharfebank Steak & Ale Pie Finest steak slowly braised with root vegetables in a rich meaty gravy, with your choice of mash potato or hand cut chunky chips. Made using ale from our local Wharfebank brewery, Pool in Wharfedale	£11.75
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Côte de Boeuf A French Classic. 14oz Rib of beef on the bone, cooked to your liking & served with hand cut chunky chips, pan roasted baby onions, mushrooms, bacon lardons, sautéed green beans & béarnaise sauce. We recommend this with our Hess Cabernet Sauvignon, perfect with our finest Steak. 50p from this dish will go to Lineham farm charity, offering disabled and disadvantaged children an exciting activity holiday at the farm in Eccup.	£23.50
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Sides

Warm freshly baked loaf (v) With oil & balsamic	£4.50
Marinated Olives (v)	£2.75
Bucket of House Fries with Aioli (v)	£3.30
House Salad (v)	£2.95
Chunky Hand Cut Chips (v) With garlic mayo	£3.60
Oriental Vegetable Salad (v) (n) Julienne of Asian vegetables, fresh sliced chillies & oriental dressing	£3.50
Bucket of Curly fries with salsa (v)	£3.80
Pitta & Houmous (v) (n) With marinated black & green olives & vegetable crudites	£4.95
Garlic Bread with cheese or tomato (v)	£4.50
Beer Battered Onion Rings (v)	£3.75

Specials

Our special menu is available on Wednesdays, Thursdays, Fridays, Saturdays & Sundays. All our specials are served with warm pitta bread

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House Salad (v)	£2.95
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Oriental Vegetable Salad (v) (n) Julienne of Asian vegetables, fresh sliced chillies & oriental dressing	£3.50
Bucket of Curly fries with salsa (v)	£3.80
Pitta & Houmous (v) (n) With marinated black & green olives & vegetable crudites	£4.95
Garlic Bread with cheese or tomato (v)	£4.50
Beer Battered Onion Rings (v)	£3.75

Service charge is not included, however an optional service charge of 10% will be added to parties of six or more.

ALL TIPS ARE SHARED BETWEEN THE SERVICE AND KITCHEN TEAMS ON DUTY DURING YOUR VISIT. THE MANAGEMENT OF ARC INSPIRATIONS DOES NOT TAKE ANY MONEY WHATSOEVER FROM TIPS