

NIBBLES

HOMEMADE BEEF JERKY / 4 CHILLI NUTS / 4 GIANT GREEN OLIVES / 4



SMALLS

RED HOT CHICKEN WINGS / 7
MAC AND CHEESE CROQUETTES / 7

SQUID RINGS / 7
BRAISED SHORT RIB CROQUETTES / 8

TORTILLA CHIPS, TOMATO SALSA, LIME SOUR CREAM / 4
ADD GUACAMOLE / 3

CRAFT BURGERS AND DOGS

SHORTHORN CHEESE w/ SHADOW WOLF RELISH / 9.5
PORTOBELLO MUSHROOM w/ SHADOW WOLF RAREBIT / 9.5
FILET O' FISH w/ TARTAR SAUCE / 9.5

THE DIRTY BIRD w/ IPA OK HONEY MUSTARD SAUCE / 9.5
'BUILD THAT WALL' w/ CHIPOTLE JALAPEÑO RED BEAN CHILLI / 10.5
HOT DOG, RED BEAN CHILLI w/ LUCKY PENNY ONIONS / 9.5

SALADS

CAESAR / 9
ROMAINE HEARTS, PARMESAN, EGG, GARLIC CROUTONS
ADD GRILLED CHICKEN / 3

COBB / 12
CHICKEN, AVOCADO, BLUE CHEESE,
TOMATO AND BACON

SUPERFOOD / 12
SALMON, BROCCOLI, BABY SPINACH,
FREEKEH, POMEGRANATE

EXTRAS 4

TERIYAKI BROCCOLI SKINNY FRIES
GIANT ONION RINGS CURLY FRIES, GARLIC MAYO
SIDE CAESAR SWEET POTATO FRIES

So what do you get when you combine a Tank Fresh™ micro-brewery, a Fishery, an urban farm, a delicious menu, a proper pub and a pot-still?

LONG ARM PUB AND BREWERY IN ALL ITS GLORY!

Tank Fresh™

Tank Fresh™ is Long Arm's own brewing process. With zero or negative carbon footprint, it is produced fresh from tank, sold and consumed in the same place. No chemicals are added.

The Fishery

The spent grain from the brew process feeds the fish in our fishery. The fish's waste is used to fertilise our urban farm.

The Urban Farm + Pot Still

The herbs that grow in the farm are used not only in our kitchen but also in our very own pot-still to make great gin and botanical essences that go back in to the brewing process.

