

# ARBOR

## RESTAURANT

All dishes use fresh, seasonal ingredients, sustainable and locally sourced where possible. Look out for Chef Andy's sustainable fish specials from local boats, changing daily. As always, our staff are happy to advise you on all our dishes and any dietary requirements you may have. Please ask.

### PRE-DINNER DRINKS

**Glass of Prosecco** £8.00

**The Green House Botanical** £9.50

Portobello Road Gin, St Germain,  
Basil, Cloudy Apple

**Classic Negroni** £9.00

BH1 Gin, Campari, Martini Red

**Elderflower Royal** £11.50

Champagne, Elderflower

**Aperol Spritz** £8.50

Aperol, Prosecco, Orange Slice

### TO NIBBLE

**Mixed Olives** £4.50

(Ve,Gf,Nf)

**Haloumi Bites, Smoked Paprika Mayo** £5.00

(V,Nf)

**Sourdough Bread, Butter, Oils** £5.00

**and Balsamic Vinegar**

(VeO,Nf)

### TO START

**Cured Chalk Stream Trout,** £11.00

Pastrami Spices, Toasted Sourdough (Df, Gfo, Nf)

**Roast Celeriac Soup,** £7.00

Toasted Hazelnuts, English Truffle Oil (Ve, Gf, Nfo)

**Chinese Pork Belly Scrumptet,** £8.50

Pickled Apple Puree, Fennel Slaw (Df, Nf)

**Chestnut Mushroom & Tarragon Pate,** £8.00

Cheese & Onion Scone, Chutney (V, Nf)

*Gf = Gluten free ~ Gfo = Gluten free option ~*

*Df = Dairy free ~ Dfo = Dairy free option ~*

*Ve = Vegan ~ Veo = Vegan option ~*

*V = Vegetarian ~ Nf = Nut free*

### TO FOLLOW – FROM BAY, BARN & BUTCHER

**Roast Turkey Breast, Pigs in Blanket & Roots** £20.00

Roast Potatoes, Turkey Gravy, Buttered Veg (Nf,Dfo,Gf)

**Bouillabaisse** £21.00

with Old Winchester crouton & Saffron Rouille (Nf, Gfo)

**Creedy Carver Duck Breast, Confit Leg,** £22.00

Spring Roll, Broccoli Puree, Soy & Sesame Dressing (Nf, Df)

**Braised Lamb Shoulder,** £22.00

Swede Tart Tatin, Swede & Black Pepper Puree (Nf)

**Root Vegetable and Chestnut Korma,** £16.00

Apricot and Pistachio Biryani (Ve,Gf,)

**Walter Rose 8oz Sirloin Steak** £26.00

Chunky Chips, Mushroom and Tomato (Gfo,Dfo,Nf)

**Peppercorn Sauce(Gf,Nf)** £1.50

**Chef's Sustainable Fish Special** Daily £

We don't want to overwork our seas so Head Chef Andy Hilton picks from the best seasonal and sustainable catches. Please ask your waiter what's on the menu today.

**Roast Squash and Sage Risotto,** £17.00

Dorset Blue Vinney (Gf, V, Nf)

### SOMETHING ON THE SIDE (all £4.00)

**Hand Cut Chunky Chips** (Df,Nf,Gfo)

**Buttered New Potatoes** (Gf, Veo, Nf)

**Braised Red Cabbage** (Gf,Ve,Nf)

**Chestnut Creamed Sprouts** (Gf, V, Nf)

We practise fair tipping which means our team receives 100% of your gratuity (after the taxman's cut). A 10% discretionary gratuity will be added to your bill.