

ARBOR

RESTAURANT

WELCOME TO ARBOR'S WINTER 2017/18 FIXED PRICE MENU

Because of our commitment to and passion for using fresh, seasonal ingredients, we have deliberately left parts of the menu a little open to interpretation. This allows Andy and his team to use their creativity to bring you the very best of what's on offer. Our staff will advise on daily specials and any alterations to the menu.

FIXED PRICE MENU...

Available 12:00 - 2:00pm | 5:30 - 6:30pm
2 courses - 19.00 | 3 courses - 23.00

NIBBLES...

Onion Bhajees
— 3.50 —
Gf, Ve

Arancini & Dips
— 3.50 —
V

Artisan Bread
— 5.50 —

Mixed Olives
— 3.50 —
Gf, Ve

TO START...

Winter Warmer Soup of the Day

Some people **never** order soup, thinking it's the obligatory afterthought of a reluctant chef. Not here. Only the finest vegetables make it into our pot.

**Isle Of Wight Tomato Tartar,
Tomato Water, Basil Oil**
A stunningly beautiful tartar of vibrant
Isle of Wight tomato varieties, complemented
by a crystal clear tomato essence.
Ve

**Ham Hock & Mustard Terrine,
Apple Chutney**
Slow-cooked ham, prepared simply, because
its flavour needs no help. Comes with home-
made straight-from-the-oven bread. For that bit
of zing: crunchy pickled carrots and a Granny
Smith purée.

**Beetroot and Conker Gin-Cured Salmon,
Herb Crème Fraîche and Buckwheat Pancake**
Salmon steeped in locally produced
(in Bournemouth!) Conker Gin with dill and lemon.
Served with gluten-free buckwheat pancakes and a
good dollop of cool crème fraîche
Gf

TO FOLLOW, FROM BAY, BARN AND BUTCHER...

**Courgette & Kidney Bean Chilli,
Roast Almond Purée, Crispy Potato Skin**
Spicy, fragrant chilli served in a potato skin for crunch. The
smooth almond purée balances the heat hit, while grilled lettuce
lifts with freshness. There's zingy red onion salsa on the side.
Gf, Ve

**Norfolk Black Roast Turkey with All the
Trimmings and Not a Mushy Sprout in Sight**
On the run up to Christmas: our juicy turkey served up with
roasties chestnut, sage stuffing, winter veg, chipolata,
crushed carrot & swede. A sproutless, festive treat that
would warm even Ebenezer's soul.

**Beer-Battered Fish
& Hand-Cut Chips**
The freshest local fish encased in
crunchy Whitstable Bay Pale
Ale batter, served with addictive
twice-cooked chips.

**Green House Burger
& Hand-Cut Chips**
A juicy burger made with
flavoursome free-range beef
steak, garnished with Coastal
cheddar and confit onions.

Chef's Seafood Plate
We work with the finest and
freshest fish and shellfish
to create a stunning medley,
straight from port to plate!

SIDE DISHES...

— All 3.50 —

**Hand Cut
Double-Cooked
Chips**
Df, V

**Herby
New Potatoes**
Gf, V

**Simple
Greens**
Gf, V

**Crunchy Fennel
and Apple Slaw**
Gf, V

**Peas, Lettuce
& Bacon**
Gf

SUNDAY IS ALL ABOUT THE ROAST...

See a few sample Roasts that we have on our specials board on Sundays.
All roasts are served with garlic & thyme roast potatoes and gravy.

Roast Chicken Breast
Bread Sauce

28 Day Aged Sirloin of Beef
Yorkshire Pudding

Roast Mendsips Lamb Shoulder
Mint Sauce

Gf = gluten free Df = dairy free Ve = Vegan V = Vegetarian

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. Before you order your meal, please ask our team if you have any questions about the menu, allergies or dietary requirements. We welcome any feedback, so please tell us what you think.