

# ARBOR

## RESTAURANT

After lengthy searching, deliberations and a lot of tasting with our specialist partners, we've developed a wine list that really complements the food from the Arbor kitchen.

Where possible we've chosen organic and biodynamic wines, but only if they meet stringent taste tests. With organic wines, only natural fertilizers and natural preparations against rot or mildew may be used; chemical herbicides and pesticides are banned. Many winemakers who practise organic viticulture prefer

not to go through a certification process - they just farm that way because it's better for the wine.

Biodynamic viticulture views the soil - and indeed the Earth - as a living entity, with daily and seasonal rhythms by the positions of the moon, planets and stars. A holistic approach respects these forces and acknowledges the use of special preparations instead of chemicals to enhance growing conditions. We hope you enjoy!

## CHAMPAGNE & SPARKLING WINES

### 2014 Brut Reserve, Lyme Bay *(Ve)*

— 42.00 —

Based on the East Devon border, a stone's throw from the Jurassic Coast, Lyme Bay has been making award-winning drinks for over 20 years. Seyval Blanc grapes are used to create a bright, fruit forward and elegant, yet approachable English sparkling wine.

### NV Cuvée Rosé, Laurent Perrier *(Ve)*

— 89.00 —

The undisputed star of the pink fizz market, Cuvée Rosé is acknowledged for its consistency and its high quality. It is characterized by ripe red fruit aromas, a high intensity and great freshness.

### NV La Cuvee, Laurent Perrier *(Ve)*

— 75.00 —

The personality of La Cuvee is defined by its very high proportion of Chardonnay. Purity, freshness and elegance - essential characteristics, expressed in this champagne - are a good introduction to the spirit of the Champagne House.

### 2007 Vintage, Laurent Perrier *(Ve)*

— 110.00 —

Laurent-Perrier has chosen to make vintages very rarely, only selecting the very best years. This makes the Brut Millésimé a coveted and outstanding wine that clearly expresses the specific character of a year in the Laurent-Perrier style.

### ARBOR RECOMMENDS

#### English Oak Chinkapin Rosé 2010

Dorset, England

— 42.00/8.00 —

Transported to The Green House by electric car from a vineyard near Poole, this deliciously elegant yet spicy award-winning Rosé offers wild raspberries and cream, with undertones of orange peel and sweet and sour summer fruits.

### NV Brut Grande Réserve Premier Cru,

Gobillard *(MI)*

— 49.00/9.80 —

A really terrific, grower house Champagne that is made from grapes picked from 100% Premier Cru vineyards. Fine and elegant, finishing long and dominating with toasty brioche notes.

### NV Giall'Oro, Valdobbiadene Prosecco

Superiore DOCG, Ruggeri

— 34.00/7.50 —

An outstanding Prosecco Superiore from one of the very finest producers in the top Valdobbiadene DOCG region. Very delicate with hints of golden apples and acacia flowers. Off-dry with an extremely smooth and well-balanced, fruity finish.

## WHITE WINES

### 2016 Vermentino Vieilles Vignes

IGP Pays d'Oc, Les Archères *(Ve, MI)*

— 21.00/6.00/4.30 —

A wonderfully versatile vegan wine from the stunning sunny region of Languedoc in the South of France. Offering lovely, floral and peachy aromas with a soft, creamy and well-balanced palate.

### 2016 Château Lauerie Sauvignon,

Bergerac, Vignoble Dubard *(Ve)*

— 24.50/6.60/4.70 —

Château Lauerie is an 83-hectare family-run estate and the vineyards stretch out on the right bank of the River Dordogne. This vegan wine is rich and generous, with a fresh and fruity finish.

### 2016 Verdicchio Classico, Villa Bianchi,

Umani Ronchi *(PO)*

— 23.50/6.40/4.60 —

This part of Italy is framed by glorious hills that meet the waters of the Adriatic Sea. With such a favourable terroir, Umani Ronchi, who farm organically, have created this beautifully fresh and floral vegan wine with a typical almond finish.

### 2017 Picpoul de Pinet, Domaine de Belle Mare *(Ve)*

— 26.00/6.80/4.90 —

Domaine de Belle Mare is run by a small team whose passion and philosophy is to protect the earth and soil, and share our respectful vision of the environment. This is clear in the excellent quality of their wines. This classic Picpoul de Pinet is delicate with fresh, floral aromas, lively acidity and salty notes on the palate.

### ARBOR RECOMMENDS

#### 2016 Shoreline, Lyme Bay

— 32.00/9.60/6.80 —

Shoreline combines many of the qualities that make Lyme Bay Winery so special; a crisp and refreshing wine made to match the fine seafood caught all along the Lyme Bay coastline. Plenty of lemon and tropical citrus, with elegant floral notes of nettle, rose and lychee.

### 2016 Chardonnay Les Mougottes

IGP Pays d'Oc *(Ve)*

— 24.00/6.40/4.60 —

If you love white Burgundy and are looking for something as delicious but much less expensive then we have just the wine for you. There is more ripeness than a Macon and more savouriness than the New World - stunning citrus notes, with creamy vanilla on the finish.

### 2016 Petit Chenin, Ken Forrester Wines *(Ve, MI)*

— 25.00 —

Ken Forrester represents the true pioneering spirit of South African wine industry. Inspired by the elegance of wines from France Ken has single-handedly led a Chenin Blanc quality revolution. A complex wine, with real freshness and crunchy green apple and grapefruit flavours.

### 2016 A Descoberta Branco,

Casa da Passarella *(O)*

— 28.00 —

Passarella is an award-winning certified organic winery, located in the most ancient quality-producing region of Portugal, the Dão. Great elegance with a firm freshness. Citrus fruits with underlying hints of rosemary and sage, stone fruit and crushed apples.

### 2015 Mohua Sauvignon Blanc,

Peregrine Wines

— 33.00 —

An elegant expression of Marlborough Sauvignon Blanc. Peregrine Wines is small and family run with a passion for the land and 'hands-on' approach. Named in honour of New Zealand's endemic falcon, a bird without rival or fear. A bird that combines both power and finesse, the essence of Peregrine's range of wines.

### 2014 Pinot Gris, Urlar *(O, BD)*

— 35.00 —

Proudly family owned, Urlar Estate produces outstanding single vineyard wines using organic and biodynamic principles. Urlar is a Gaelic word that means "The Earth". An opulent dry styled wine with aromas of sweet pear, honeysuckle and stone fruit.

### 2016 Chablis, Domaine Bernard Defaix *(Ve, PO)*

— 42.00 —

Bernard Defaix is a fourth-generation family estate, and all sustainable and organically farmed. A classic, true-to-type Chablis. Beautiful liveliness and vibrancy, hints of greengage and oystershell with an understated honeyed richness.

### 2016 Lugana Le Quaiare DOC, Bertani

— 36.00 —

Bertani is one of the oldest producers in this region. The grapes come from the gentle slopes that sweep down to Lake Garda, with calcareous clay soils. It offers fresh, floral notes with delicate fruity hints of peach and apricot.

# ARBOR

RESTAURANT

## RED WINES

**2016 Tempranillo, Campo Nuevo (Ve)**  
— 21.00/6.10/4.20 —

An incredibly juicy Vegan tempranillo with aromas of red fruits and raspberries leading to a full-bodied palate showing well balanced acidity, good structure and a long finish. Excellent value for money!

**2017 Cuma Organic Malbec, El Esteco (Ve, O)**  
— 27.00/7.10/5.20 —

At an altitude of 1,800 metres, with its sunshine and ideal temperature range - the environment is perfect for the cultivation of vines. Made with organically grown grapes, this juicy Malbec is a thrilling mix of dark, brooding fruit and punchy spice.

**2016 Estate Malbec, Humberto Canale (V)**  
— 33.00 —

Patagonia provides a very different Argentinian style of wine; at 39 degrees of latitude, it has sun-filled days and cold nights. A full-bodied wine, with complex structure and surprising notes of red berries, eucalyptus, spice and black pepper.

**2014 A Descoberta Tinto, Casa da Passarella (O)**  
— 28.00 —

Passarella is an award-winning certified organic winery, located in the most ancient quality-producing region of Portugal, the Dão. This smooth and juicy wine has great black fruit aromas and flavours. It has good balance between the dry tannins and a firm structure typical of Dão, with a classy finish.

**2015 Primitivo del Salento, Francesco Candido (Ve, MI)**  
— 25.00/6.90/4.90 —

This historic, family owned property continues to improve under the guiding hand of one of Italy's top winemakers. This vegan, medium bodied wine is packed with jammy, baked red and black fruit flavours, with a soft, rounded and dry finish.

### ARBOR RECOMMENDS

**2016 Pinot Noir, Yealands (V)**  
— 37.00/11.00/7.40 —

Yealands Estate is a showcase of innovative environmental sustainability, and was one of a handful in the world to achieve carboNZero certification. Located in the southern Awatere Valley of Marlborough. All of their vines grow up listening to classical music! A bright, ruby wine with aromas of black cherry, violets and savoury spice on the nose.

**2013 Syrah, Viña Falernia (Ve, PO)**  
— 28.00 —

Located in the Elqui Valley, its 320 hectares are spread over three practising organic vineyard sites. This Chilean Syrah is full bodied with dark fruit flavours and a spicy, balanced finish.

**2013 Domaine Mongeard-Mugneret Bourgogne Hautes-Côtes de Nuits `La Croix`  
Burgundy, France**  
— 58.00 —

Having adopted organic and biodynamic practices, Vincent Mongeard produces La Croix of great purity and intense, fruity flavour. It's youthful and well balanced, finishing with a touch of vanilla.

**2016 Pinot Noir Les Mougeottes IGP Pays d'Oc**  
— 25.00/6.90/4.90 —

This delightful French Pinot Noir offers more rewarding drinking, and better value than some top Burgundy. Boasting a lovely fresh aroma of violets and sweet red berries. Rich and velvety with great poise and structure.

**2016 Montepulciano d'Abruzzo, Organic, Colline Teramane, Montipagano (Ve, O)**  
— 26.00 —

Umani Ronchi's story is one of ancient vines, organic land and people. This Montepulciano d'Abruzzo is classic with an excellent balance among tannins, structure, and acidity.

**2013 Rioja Crianza, Sierra Cantabria**  
— 36.50 —

Located between the 1,200-metre Sierra Cantabria mountain range to the north and the River Ebro to the south. This creates a special local climate, with Atlantic wind and rain tempered by milder, Mediterranean influences. A smooth and elegant Crianza which deftly balances fruit and oak.

**Cantina di Montalcino Brunello di Montalcino, 2010  
Tuscany, Italy**  
— 56.00 —

Rated as one of the top three vintages in Montalcino of the last 50 years, this late-ripening 2010 Sangiovese produced amazingly pure fruit intensity and perfect acidity. A rare treat.

## ROSÉ WINES

**2017 Zinfandel Rosé, De Gras**  
— 22.50/6.60/4.50 —

This wine is a true reflection of the winemaking abilities and the character of the terroir. A full palate of pink grapefruit, pomegranate, and honey, with a hint of spiciness in the aftertaste. Nicely fresh and crisp with a lingering finish.

### ARBOR RECOMMENDS

**2015 Pinot Noir Rosé, Lyme Bay**  
— 35.00/10.00/7.00 —

A serious Rosé made from 100% Pinot Noir grapes. This wine is a single-vineyard designated bottling and with complex aromas of cherries, rosehip, strawberries and cream.

**2016 Château Gassier Organic, Côtes de Provence (O)**  
— 28.00 —

Cuvée Rosé is acknowledged for its consistency and its high quality. It is characterized by its ripe red fruit aromas, a high intensity and great freshness.

## AFTER DINNER DRINKS

**2015 I Capitelli IGT, Anselmi**  
— 46.00/10.50 —

Stunningly rich and complex, packed with apricot, honey and pear flavours with tobacco and cedar notes, this dessert wine is smooth, subtle and velvety.

**2016 Entice, Hattingley Valley, Hampshire**  
— 48.00/12.00 —

Entice is an elegant and intense dessert wine. Pale gold in colour with powerful aromas of peach and elderflower. Crisp acidity balances perfectly with the late harvested Bacchus to give a pure, lasting honeyed finish.

**QuiQuiRiQui Matatlan Mezcal**  
— 5.50 —

Tequila's grown-up cousin is best sipped, not slammed. And forget the salt and lime. A spectacular starter Mezcal for those looking to get into the traditional smoky spirit. Served straight with an orange slice.

**Casamigos Reposado**  
— 8.20 —

Casamigos Tequila, is a small batch, ultra premium tequila owned and produced by George Clooney and friends. It was originally produced just for their own use. Very smooth, no need for the salt or lime.

**Gozenshu 9 Yuzushu Sake, Tsuji Honten**  
— 38.00/5.80 —

Rich, sweet yet balanced marmalade flavours with a long, pronounced finish. Suitable as an aperitif, dessert sake or cocktail ingredient. We serve cold with ice or with soda.

**Rumbullion**  
— 5.00 —

An English rum from Kent with a blend of the finest Caribbean rum, to which is added creamy Madagascar vanilla and a generous helping of zesty orange peel. Enjoy it neat, or with ice and a squeeze of fresh lime.

**FAIR. Belize Rum 5yo**  
— 5.50 —

5 year old rum made exclusively using Fair Trade sugar cane from Belize. FAIR. created the world's first line of premium Fair Trade spirits. This goes beautifully with fairtrade chocolate! Served straight

O - Organic V - Vegetarian Ve - Vegan PO - Practising Organic O - Certified Organic BD - Biodynamic MI - Minimal Intervention

We practise fair tipping which means our team receive 100% of your gratuity.  
Before you order your drinks, please ask our staff if you have any questions about the menu, allergies or dietary requirements.  
We welcome any feedback. Please tell us what you think.