

ARBOR

RESTAURANT

ARBOR AUTUMN/WINTER 2018 FIXED PRICE MENU

Served 12.00 - 2.00pm and 5.30 - 6.30pm
2 courses - 20:00 | 3 courses - 23.00

Our commitment to using fresh seasonal ingredients means we've deliberately left parts of the menu a little open to interpretation. This allows Head Chef Andy Hilton and his team to use their creativity to bring you the best of what's on offer. Our staff will advise on daily specials and any menu changes.

NIBBLES

Chickpea Crackers & Dip — 3.50 — <i>Gf, Ve</i>	Onion Bhajees — 3.50 — <i>Gf, Veo</i>	Arancini & Dips — 3.50 — <i>V</i>	Mixed Olives — 3.50 — <i>Gf, Ve</i>	Halloumi Bites, Saffron Mayonnaise — 4.50 —	Artisan Bread — 5.50 — <i>V</i>
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TO START

Winter Soup of the Day

Some people never order soup, thinking it's the obligatory afterthought of a reluctant chef. Not here. Only the best seasonal ingredients make it into our steaming pot.

Cauliflower Katsu Curry with Cauliflower and Coconut Purée

This Japanese dish is becoming one of the world's favourite curries. Simple, healthy but big on flavour. Cauliflower is braised in spices and Asian aromats then coated in breadcrumbs. Served with a mild curry sauce, cauliflower purée and a toasted coconut and cauliflower salad.

Ve, Gfo

Creedy Carver Chicken Livers on Toast with Liver Parfait and Confit Onions

Our friends at Walter Rose supply us with some of the best meat in all the land, not least the humble chicken liver. Cooked simply with wine and a splash of brandy to create a smooth rich paté, then combined with crunchy roast chicken skin. Served on a milk loaf with sweet confit onions.

Gfo

Carrot and Coriander Gnocchi, with Braised Carrot and Hazelnut Dukkah

Light as a feather potato dumpling flavoured with carrot and coriander and matched with dukkah, an Egyptian inspired spice and nut mix. Sweet braised carrots and floral coriander complement and enhance the nutty flavours.

Df, V

TO FOLLOW – FROM BAY, BARN AND BUTCHER

Beer-Battered Fish and Hand-Cut Chips

The freshest local fish encased in crunchy Whitstable Bay Pale Ale batter, served with addictive twice-cooked chips.

Green House Burger and 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!

6oz Chargrilled Squash, Herb Polenta Chips, Braised Lettuce

Steak and Chips vegan style! Chargrilled squash is served with polenta chips flavoured with fresh herbs and garlic. Our own smoked tomato ketchup with a braised marmite lettuce adds crunch and depth of flavour to this wonderfully indulgent but healthy dish.

Ve, Gf

Crooked Soley Pork Fillet with Stornaway Black Pudding and a Celeriac and Apple Purée

This succulent pork fillet from Crooked Soley is served with Arbor's favourite black pudding and a creamy celeriac purée with a crisp zing from local Granny Smith apples.

SIDES – ALL 3.50

Hand Cut Double-Cooked Chips <i>Df, V</i>	Peas, Lettuce and Bacon <i>Gf</i>	Fresh New Potatoes <i>Gf, V, Dfo</i>	Simple Fresh Greens <i>Gf, V, Dfo</i>	Pickled Red Cabbage <i>Gf, V</i>	Confit Garlic Mash <i>Gf, V</i>
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Gf = Gluten free ~ Gfo = Gluten free option ~ Df = Dairy free ~ Dfo = Dairy free option ~ Ve = Vegan ~ Veo = Vegan option ~ 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.