

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

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.

English Oak Engelmann Cuvée

Dorset, England

— 42.00/8.00 —

Produced near Poole, this elegant, vibrant cuvée blends the classic citrus brightness of Chardonnay, Pinot Noir's spicy warmth and Pinot Meunier's richness.

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 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.

ARBOR RECOMMENDS

English Oak Chinkapin Rosé

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 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.

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.

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.

WHITE WINES

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.

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.

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.

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

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.

Chardonnay Les Mougéottes 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.

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.

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.

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.

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.

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.

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

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RED WINES

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!

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.

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.

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.

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

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.

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.

Chorey-Les-Beaune,
Domaine Maillard Père et Fils (MI)
— 49.00 —

Pascal Maillard is one of Burgundy's friendliest and most down-to-earth winemakers. He crafts wines with juicy, fruit-forward personalities from his family owned 20-hectare estate. Aromas of morello cherry and raspberry with complex earthy elements, with a good concentration of red berry fruits, a smooth vanilla with lovely supple fine tannins.

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.

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.

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.

Barolo DOCG, Ascheri (MI)
— 48.00 —

Matteo Ascheri's knowledge and passion for the region in which he has lived for his whole life is an inspiration. His ethos is clear; it is the expression of the vineyard, the grape and the climate that is paramount to making the quality wines that he does. It's a harmonious wine, well-structured with elegant tannins and great balance and complexity.

ROSÉ WINES

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

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.

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

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.

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.