

ARBOR

RESTAURANT

ARBOR SPRING 2019 FIXED PRICE MENU

Served 12 - 2pm and 5.30 - 6.30pm
3 courses for 25.00

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 & Hummus — 3.50 — <i>Gf, Ve</i>	Crispy Cauliflower, Katsu Sauce — 3.50 — <i>Ve</i>	Onion Bhajees — 3.50 — <i>Gf, Ve</i>	Arancini & Dips — 4.00 — <i>V</i>	Halloumi Bites, Saffron Mayonnaise — 4.50 — <i>V</i>	Mixed Olives — 4.50 — <i>Gf, Ve</i>	Artisan Bread — 5.50 — <i>V</i>
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TO START

Tandoori Chalk Stream Trout, Preserved Lime Mayonnaise

Super sustainable fish from the Chalk Stream Trout Farm is marinated in a blend of Indian seeds and spices and cooked in a hot oven to replicate a traditional tandoor. The result is a blistering, full flavoured piece of fish with slightly charred flesh. Salty preserved lime mayo mellows any heat from the spices.

Seasonal Soup of the Day

Some people never order soup, thinking it's the obligatory afterthought of a reluctant chef. Not here. Only suitably seasonal stuff makes it into our steaming pot. So if you're normally a non-souper, it's safe to ask about today's creation. Veggie option always available.

Gfo

Pig-Cheek Terrine, Tomato Ketchup and Smoked Egg Yolk

Slow-cooked pig's cheeks are mixed with our own house-made tomato ketchup and pressed to form a super-rich terrine. A gooey, indulgent egg yolk purée adds a hint of smokiness. Pickled Shimeji mushrooms cut through the fatty richness and straw potatoes add crunch to this Arbor interpretation of breakfast.

Gfo, Df, Nf

Pressed Mushroom Terrine, Pine Nut Granola, Celeriac Purée

Wild and cultivated Dorset mushrooms are cooked then pressed together in a rich mushroom stock. A baked pine nut and gluten free oat granola gives good crunch, celeriac purée sits perfectly with the mushroomy umami, and a vegan tarragon pesto adds colourful aromatics.

Ve, Gf

TO FOLLOW – FROM BAY, BARN AND BUTCHER

Beer-Battered Fish, Hand-Cut Chips

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

Dfo

Green House Burger, Hand-Cut Chips

A juicy burger made with flavoursome free-range beef steak, garnished with Coastal cheddar and confit onions.

Dfo

Chef's Sustainable Fish Special

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

Sweet Potato Thai Green Curry

Fragrant Thai green curry sauce full of lemongrass, ginger and chilli smothers a sweet potato steak basted until soft. Served with rolled, deep fried sweet sticky coconut rice and a side of sweet potato Thai curry.

Ve, Gf

6oz Rump Steak, Portobello Mushroom

Add Peppercorn Sauce - 1.00
Add Dorset Blue Vinney Butter - 1.00

Succulent rump from Tim Johnson's roaming Hereford-Angus crossbred herd dry hung for 28 days for flavour and tenderness. Served with addictive twice-cooked chips and a meaty Portobello mushroom.

Gfo, Dfo

Spring Chicken, Veg, Champ Mash

South West spring chicken breast. Served with baby turnips, leeks, and rainbow carrots for a flash of colour, and a smooth, velvety chicken butter sauce.

Gf, Dfo

SIDES – ALL 3.50

Twice-Cooked Chips <i>Df, Gfo, Veo</i>	Aubergine, Tomato and Old Winchester Cheese Bake <i>V, Gf</i>	Buttered New Potatoes <i>Gf, V</i>	Simple Seasonal Greens <i>Gf, Dfo, Veo</i>	Fennel and Cabbage Slaw, Lime Dressing <i>Ve, Gf</i>	Curry-Roasted Cauliflower, Toasted Almonds and Sultanas <i>Ve, Gf</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 = Vege ~ Nf = Nut free

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.