

ARBOR

RESTAURANT

FATHER'S DAY MENU

3 COURSES £30

16th June, served 12:30pm – 3:30pm & 5:30pm – 9pm

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

TO START

English Garden Pea and Mint soup, Bacon Crumb, Bacon Oil **Vo**
Crooked Soley Pork Belly Scrumpet, Tarragon Mayonnaise, Pickled Onions **Df**
Coronation chicken Terrine, Apricot Chutney, Curry Bread **Gfo**
Sea Bream Ceviche, Isle of Wight Pico De gallo, Lime and Tequila Mayo **Df**
Salad of Baby Vegetables, shoots and Seeds, Humous and Olives **Ve, Gf**

THE MAIN EVENT

Fish and Chips
Green House Burger
Jerk Spiced Cauliflower, Sweetcorn Salsa, Charred Corn, Rice and Peas **Ve, Gf**
Summer Greens Risotto, Old Winchester cheese and Baby Herbs **V**
Roasts with Roast potatoes, Gravy and Cauliflower cheese
Roast Sirloin of Beef and Yorkshire Pudding
Roast Chicken and Sage and Onion Stuffing

PUD

Maple Roast Peach, Granola and Raspberry Sorbet **Ve, Gf**
Dark Chocolate and Ale cake, Vanilla Ice Cream
New Forest Strawberry Trifle, Bay leaf custard, Macaron
Toffee Apple Mille Feuile, Salted Rum Caramel, Ginger Pastry Cream

SIDES – ALL 3.50

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

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.