

ARBOR

RESTAURANT

ARBOR AUTUMN 2019 FIXED PRICE MENU

Served 12 - 2pm and 5.30 - 6.30pm

3 courses for 25.00 (Includes 1 choice from dessert menu)

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

Artisan Loaf,
Sun-Dried Tomato
Butter

V, Nfo

Crispy Squid,
Tartar Sauce

Gf, Df, Nf

Chickpea Crackers,
Olive Tapenade

Gf, Ve, Nf

Onion Bhajees

Gf, Ve, Nf

Mixed Olives

Gf, Ve, Nf

Curried
Cauliflower,
Katsu Sauce

Gfo, Ve, Nf

Halloumi Bites,
Sweet Chilli
Mayonnaise

V, Nf

TO START

Dorset Rarebit, Rye Sourdough and IPA Onion Rings

Cheese on Toast given the Arbor makeover. Tangy rich Ford Farm Coastal Cheddar is melted into a thick sauce made with Whitstable Bay pale ale and grilled till bubbling on sharp sourdough. Served with crunchy, beery onion rings and a pickled apple purée.

V, Nf

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

Carpaccio of Celeriac and Apple, Celery and Pine Nut Salad

Raw celeriac and apple compressed in English truffle oil and tarragon, served on top of a Waldorf-inspired salad. Crunchy celeriac and apple is mixed with celery, grapes and vegan mayonnaise. Toasted pine nuts are added last minute for crunch. A light starter, humble ingredients, wonderful flavours.

Ve, Gf, Nfo

Crispy Beef Tongue, Beef Fat Beets, Beetroot Ketchup

Tongue is an unfairly forgotten cut of meat. We bring it to the table with vivid colours and earthy flavours, cooked until delicate then rolled in breadcrumbs ready for the fryer. Vibrant purple and yellow beets are slow-braised in beef dripping to enhance richness. All topped off with a piquant beetroot ketchup.

Gfo

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!

Smoked Artichoke Risotto, Barber's Cheddar and Confit Artichokes

Smoked Jerusalem artichokes folded into a super creamy risotto of Barber's cheddar, speckled with crunchy apple and pear for a fresh tangy hit. Topped with artichoke crisps, cheddar shards and micro herbs.

Gf, Nf, Veo

6oz Rump Steak, Portobello Mushroom

Peppercorn Sauce +1.50 *Nf, Gf, Dfo*
Garlic and Herb Butter + 1.50 *Nf, Gf*

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

Char Siu Pork Ribeye, Prawn Toast, Pork Broth

Bishop Cannings pork glazed with a traditional Chinese BBQ sauce, slow cooked until bubbling. The cooking liquor makes a super intense broth for the pork to sit in. Served with a fragrant spiced prawn and sesame toast.

Nf, Df

Chicken Kiev, Caesar Salad

Two classics combined. Tender, juicy chicken breast oozing with rich herby garlic butter, rolled in bread crumbs and fried till crisp. Served with a crispy, crunchy cheesy salad.

Nf

SIDES – ALL 3.50

Twice-Cooked
Chips

Df, Gfo, Veo, Nf

Mushroom and Tarragon
Polenta Chips

V, Gf, Nf

Buttered New
Potatoes

Gf, V, Veo, Nf

Simple Seasonal
Greens

Gf, Dfo, Veo, Nf

Honey-Roasted Carrots,
Dukkah Spice

Gf, Dfo, Nfo, V

Gf(O) = Gluten free (option) ~ Df = Dairy free ~ Dfo = Dairy free option ~ Ve = Vegan ~ Veo = Vegan option ~ V = Vege ~ Nf(O) = Nut free (option)

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.