

ARBOR

RESTAURANT

Arbor Winter 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 (can be included as one of your courses)

Artisan Loaf,
Sun-Dried Tomato
Butter
— 4.50 —
V, Nfo

Crispy Squid,
Tartar Sauce
— 5.50 —
Gf, Df, Nf

Chickpea Crackers,
Olive Tapenade
— 3.50 —
Gf, Ve, Nf

Onion Bhajejs
— 4.00 —
Gf, Ve, Nf

Mixed Olives
— 4.50 —
Gf, Ve, Nf

Curried
Cauliflower,
Katsu Sauce
— 4.00 —
Gfo, Ve, Nf

Halloumi Bites,
Sweet Chilli
Mayonnaise
— 5.00 —
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

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

Winter 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

Ham Hock Terrine, Piccalilli

A staple Winter terrine which never fails to please. Slow-cooked ham, prepared simply as its flavour needs no help. Served with warm House made toasted Rye Sourdough. A vibrant and tangy piccalilli accompanies to add a bit of zing

Df Gfo Nf

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!

Slow-Cooked Shoulder of Pork, Cider Gravy, Crushed Celeriac & Apple

Slow cooking on a low heat for this cut of Crooked Soley Pork, braised in our favourite Sheppy's cider from Somerset, cooked until falling off the bone. It is served with a creamy crushed celeriac mash and roast chantenay carrots.

Gf Nf Dfo

Chargrilled Butternut Squash, Sun-dried Tomato Polenta, Smoked Tomato Purée

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 Nf Df

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

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 cheese salad.

Nf

SIDES – ALL 3.50

Twice-Cooked
Chips
Df, Gfo, Veo, Nf

Sun-Dried Tomato and
Polenta Chips
Ve, Gf

Buttered New
Potatoes
Gf, V, Veo, Nf

Simple Seasonal
Greens
Gf, Dfo, Veo, Nf

Creamed Sprouts
and Bacon
Gf

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.