

Wine list 2020

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!

O = Organic ~ V = Vegetarian ~ Ve = Vegan ~ Po = Practising Organic ~ O = Certified Organic ~ Bb = Biodynamic ~ Mi = Minimal Intervention

CHAMPAGNE & SPARKLING WINES

NV P'Rose Brut, Rivarose, France

— 36.00 —

Made by Rivarose, P'Rosé is a beautiful pink fizz from Provence. Delicate and persistent bubbles with attractive aromas of redcurrant and blackcurrant buds. On the palate P'Rosé offers refreshing notes of grapefruit and spices.

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.

NV La Cuvée, Laurent Perrier

Ve

— 75.00 —

The personality of La Cuvée 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.

English Oak Engelmann Cuvée Dorset, England

— 45.00/9.50 —

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

ARBOR RECOMMENDS

English Oak Chinkapin Sparkling Rosé Dorset, England

— 45.00/9.50 —

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.

Prosecco Brut NV, Argeo Ruggeri, Italy

Ve

— 34.00/8.00 —

A classic Prosecco with very fine bubbles, the hallmark of quality. The elegant bouquet merges into a harmoniously fruity palate of fresh green apple and zesty citrus flavours. Light, delicate and balanced.

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.

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

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.

Picpoul de Pinet, Domaine de Belle Mare, France

Ve

— 27.00/7.00/5.10 —

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.

Domaine Cazes, Canon du Marechal, Muscat, Viognier, France

(O, Bb, Ve)

— 28.00 —

A great wine from a great vineyard. A blend of Muscat and Viognier grapes give this an intense aromatic nose with a refreshing acidity. Domaine Cazes follow organic and biodynamic principles giving this wine its excellent flavours.

Yealands Estate, Pinot, Gewurtztraminer, Riesling, NZ

Ve

— 38.00 —

Great wine, interesting flavours. Concentrated aromas of poached pears and melon, with underlying notes of quince and ginger - absolutely delicious!

Jolaseta Blanco, Spain

— 22.00/6.20/4.50 —

Smooth, fresh, dry and well-balanced with delicate mineral and apple flavours. At 12.5%, very, very drinkable.

Ve

ARBOR RECOMMENDS

Danebury Reserve, Hampshire, England

Ve

— 32.00/9.60/6.80 —

Leaps out of the glass. A complex combination of fruity Madeleine Angevine, crisp Schonburger, and structured Auxerrois, all complemented by the subtle influence of Rulander. Plenty of minerality on the finish. From the brilliant Danebury Vineyards who follow organic principles and produce high quality, limited quantity. Highly recommended.

Albarino, Eidosela, Spain

Ve

— 30.00 —

Sourced from Rias Baxias with high temperatures and low rainfall. Wonderfully aromatic, exhibiting a freshness with hints of apricot and peach. Nicely balanced, with a good length and texture on the palate.

Pouilly-Fume Cuvée de Boisfleury, Alain Cailbourdin

Ve

— 42.00 —

One of the great French whites, for when the occasion demands a real treat. The nose is immediately expressive with essential fruity citrus (grapefruit), passion fruit, as well as floral (rose petals and white flowers).

Chardonnay Les Mougeottes 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.

Paranga White, Malagousia, Roditis, Greece

Ve

— 26.00/6.90/5.00 —

Intense but refined aromas of jasmine, white peach and apricot, typical of a high-quality Malagousia, are pleasantly balanced by the freshness of a mountainous Roditis adding a crispy acidity and zest to the final blend. The lingering fruity aftertaste underpins the intense flavour and highlights a wine with an enchanting character.

Mohua Sauvignon Blanc, Peregrine Wines, New Zealand

V

— 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.

Gavi di Gavi Ascheri, Italy

Po, Ve, Mi

— 38.00 —

Pale, straw yellow colour with green nuances and a fragrant, very striking bouquet of wild flowers and citrus fruits. Dry, pleasant, harmonious palate with a remarkable freshness.

RED WINES

Sangiovese Merlot Rubicone, IGT, Italy

— 22.00/6.20/4.50 —

Intense ruby colour with a violet hue. Complex nose of cherry, blackberry, violet, sweet spice and flowers, with a hint of light oak in the background. Gentle and charming on the palate, with smooth tannins, proper freshness, and a delicious mineral finish.

Cuma Organic Malbec, El Esteco

Ve, O

— 28.00/7.50/5.50 —

A Portuguese classic. Dark ruby in colour. The aromas are really expressive, with notes of fresh red fruit and violets. Seductive on the palate, with flavours of ripe berries and spices, complemented by well-integrated tannins.

Quinta do Crasto, Duro, Portugal

Ve

— 30.00 —

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.

Rioja Crianza, Sierra Cantabria, Spain

— 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.

Pinot Noir Les Mougeottes IGP Pays d'Occ

— 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.

ARBOR RECOMMENDS

Pinot Noir, Yealands, NZ

V, Mi

— 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 Carbon Zero 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.

ARBOR NATURALLY

John Wine, Natural, Domaine Cazes, France

Bb, Ve, O

— 37.00 —

A wine for sharing. A totally natural wine, with no chemicals used in the process whatsoever. The nose is lively and elegant with notes of juicy red fruits. On the palate it's round with great flexibility, revealing forest fruit aromas. We recommend it decanted so that this wonderful wine expresses itself completely.

Primitivo del Salento, Francesco Candido

Ve, Mi

— 27.00/7.30/5.30 —

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.

Paranga, Ktima Kir-Yianni, Macedonia, Greece

Ve

— 26.00 —

The charming aromas of red forest fruits and cherry are enhanced with subtle notes of rose petals. The palate shows balance, a rounded mouthfeel, soft tannins and a long, aromatic aftertaste. Light and spicy with refreshing acidity and mild tannins.

Bertani Valpolicella, DOC, Italy

Ve

— 35.00 —

Violet red colour. Intense notes of blackcurrant, plum, raspberry, black cherry and a little hit of spice. On the palate the wine opens, fresh with a good balance between acidity, sweetness and tannin.

Chateau Neuf du Pape, Domaine Chante Cigale, France

Ve

— 55.00 —

A classic Rhone Grenache. Wonderful nose of spice and dark fruits followed by a rich, ripe palate with layers of fruit and spice.

Philip Shiraz, Mt Pleasant, Australia

V

— 40.00 —

A deep purple hue. Fresh aromas of red and blackberries coupled with spice and hints of blueberries. An intense palate of fresh fruits with a beautifully fine tannin structure. Classically medium bodied, exhibiting true Hunter regionality with its perfectly balanced acidity and impeccable length.

ROSÉ WINES

Ancien Temps Rosé, Languedoc, France

Ve

— 22.50/6.60/4.50 —

An attractive pale pink, light and refreshing rosé. Using 100% Cinsault grapes makes for a particularly good rosé, and this dry, unoaked example can be enjoyed as an aperitif or with a wide range of Mediterranean dishes.

Monbazillac, Château La Sabatière, 2015

— 75ml 7.00 —

A majestic dessert wine, made from the Semillon grape, from the South West of France, that really goes beautifully with our local favourite Dorset Blue Vinney cheese.

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.

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, Côtes de Provence

— 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.

Peller, Riesling Ice Wine, 2015

— 75ml 12.50 / 37.5cl 50.00 —

Something different, and very special. Naturally frozen Riesling grapes are hand-harvested at -10°C. The intense fruity flavour comes from being pressed frozen, releasing only one drop of pure extract from each grape.

Capt'n Webb's Two Swallows Spiced Rum

— 50ml 8.00 —

This beautiful 38% spiced rum is produced by the legendary Diamond Distillery in Guyana. Infused with candied citrus and salted caramel. A fitting honour to the first man to swim the Channel.

AFTER DINNER DRINKS

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.

Courvoisier XO

— 25ml 12.50 —

The inimitable XO: a cognac with rich but perfectly balanced hits of stewed fruit flavours, port wine, cinnamon and crystallised ginger. Made from 15-30 yr old grande and petite champagne with 30+ yr old borderies.

Macallan Gold Double Cask

— 25ml 5.20 —

Rich fruity orange citrus, chocolate and sweet ginger notes are the hallmark of this excellent whisky. The distinct flavour comes from first fill and refill US and Spanish oak sherry casks.

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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.