

ARBOR

RESTAURANT

New Year's Eve 2020 Menu

Apperitif The Greenhouse Botanical £9.50 Portobello Gin, St Germain, Basil & Cloudy Apple Classic Negroni £9.00 Bournemouth Bh1 Gin, Campari, Martini Red Festive Spiced Bellini £9.50 Cinnamon, nutmeg, Prosecco	Arbor Recommended Wine Reds: Chateau Neuf du Pape, £55.00 Domaine Chante Cigale, France Ve Primitivo Oltre Passo, Italy (Ve) £27 Whites: Picpoul de Pinet, Plo d'Isabelle, France, V £27.00 Gavi di Gavi Il Borgo, Italy Po, Ve, Bb £38.00
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For the table...

Warm sourdough, salted butter, olive oil and balsamic (nf,v) £5.00

To Start....

Crab Mayonnaise, Brown Crab Butter, Dill Crumpet, Shaved Fennel (nf) £11.00

Duck Leg Scrumptet, Smoked Duck Breast, Salt Baked Celeriac Purée (nf) £9.00

Cauliflower Bhajee, Pickled Red Onions, Korma Sauce, Toasted Almonds (gf,ve) £8.50

Jerusalem Artichoke Soup, Hazelnut and Onion Granola, Truffle Oil (nfo,gfo,v) £7.50

From Bay, Barn and Butcher....

6oz Stokes Marsh Fillet, Bearnaise Sauce, Cherry Tomatoes, New Forest Wild Mushrooms, Double Cooked Chips (nf,gf) £32.00

Troncon of Turbot, Chive New Potatoes, Scallop and Brown Shrimp Champagne Sauce (nf,df,gf) £30.00

Butter Roast Cauliflower, Gnocchi, Old Winchester Cheese, Chive Oil (nf,v) £18.00

Roast Rump of Lamb, Lamb Kofta, Black Olive Tapenade, Rosary Goats Cheese Sauce (nf,gf) £25.00

South Coast Hake Kiev, Pea and Dill Purée, Garlic Butter Roast Pink Fir Potatoes (nf) £21.00

Spiced Parsnip and Saffron Risotto, Vegetable Crisps, Curry Oil (nf,veo,gf) £17.00

Sides £4 each

Double Cooked Chips (nf, df)

Buttered New Potatoes (nf, veo,gf)

Tender Stem Broccoli, Toasted Almonds (nfo, veo, gf)

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Desserts

Dark Chocolate and Coconut Torte, Mango Sorbet (gf,ve) £8.00
Two Swallows rum straight up, 50ml £8.00

Selection of South West Cheeses, Homemade Chutney, Grapes and Cheese Biscuits (nf,v) £11.00
Goes well with Grahams late Btl Vintage Port 75ml £5.50

Salted Caramel and Baileys Cheesecake, Banana Ice Cream (nf,v) £8.50
FAIR Belize Rum served straight goes beautifully with chocolate – 5.50 –

Maple Panna Cotta, Candied Pecans, Sticky Flapjack (gf) £8.00
Goes well with: Rumbullion served straight up, 50ml £10

Finish with

Salted caramel Truffles £4.00

After Dinner Tipples...

Liqueur Coffee – 6.50	After Dinner Cocktail	Glass of Port
Irish Coffee with Jameson	Fairtrade Espresso Martini , Black Cow Vodka, FAIR Café, Espresso – 9.50	Grahams Late Btld Vintage Port 75ml 5.50
Italian Coffee with Amaretto	Salted Caramel Martini	Glass of Sparkling Dorset Rose
Baileys Coffee	Black Cow Vodka, Coffee Liquor & Caramel 9.50	English Oak, Chinkapin Sparkling Rose, £9.50
French Coffee with Cognac		