

Wine list 2021

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

— 36.00/8.50 —

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.

Paul Drouet Brut NV Champagne

Mi

— 49.00/9.80 —

Paul Drouet is made exclusively by Champagne powerhouse, Lanson, and crafted by 3 star Michelin chef Alain Ducasse. A fine, delicate mousse expresses bright notes of citrus and ripe peach that are stroked with enchanting hints of white blossom. GOLD MEDAL - Sommelier Wine Awards 2020

NV Cuvée Rosé, Laurent Perrier

Ve

— 90.00 —

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.

Krizno Sauvignon Blanc Ribolla, Slovenia

Ve

— 25.50/6.70/4.80 —

Brda is nestled between the Alps and the Adriatic Sea and borders renowned Italian wine region Friuli where lookalike wines can reach steep prices. Brda is expertly positioned for high-quality, characterful wine. An elegant Sauvignon Blanc & Ribolla blend that brims with ripe green apple and citrus fruit.

Picpoul Plo d'Isabelle, Picpoul de Pinet, South of France

V

— 27.00/7.00/5.10 —

Picpoul is widely-considered the driest white grape varietal. It's the treasure to discover for a bone-dry-white fan. Intense floral notes of green apple and citrus combine with a long, textured finish. Its zesty acidity makes it a perfect partner for seafood.

Albariño Martín Códax, Rías Baixas Spain

— 38.00 —

Bodegas Martín Códax was founded in 1986 and was named after a Galician troubadour whose medieval poems are preserved. The winery now focuses on the environment, always looking for the sustainable option and reducing its carbon footprint. Delicate peachy aromas with hints of spice, herbs and sweet fruits.

Fouassier Sancerre Sur Le Fort, Loire, France

O, Bb

— 44.00 —

Domaine Fouassier have been making wines over 10 generations. This organic, biodynamic Sancerre from the miraculous 2018 vintage boasts a distinct creaminess that's usually reserved for the premium of Sancerre wines. Made from 25-year-old vines, it's complex, dry and full of stone fruits.

NV Rosé Brut, Nyetimber, Hampshire

— 61.00 —

This is the vineyard that started the craze for English sparkling wines. Nyetimber's rosé is a beautiful sunset pink colour, with aromas of fresh red fruit and intriguing notes of lavender. Its creamy, round texture and refreshing redcurrant, raspberry and cherry flavours give it an elegant and silky finish. Stands up well to any Champagne Rose in our opinion

ARBOR RECOMMENDS

English Oak Engelmann Cuvée Dorset, England

— 48.00/10.00 —

Produced near Poole, this elegant, vibrant cuvée blends the classic citrus brightness of Chardonnay, Pinot Noir's spicy warmth and Pinot Meunier's richness. This wine gets delivered direct from the vineyard to our door via electric car, how's that for Carbon efficiency!

WHITE WINES

Dominio de la Fuente Verdejo, Italy

O

— 22.50/6.30/4.50 —

Sitting at the tip of central Castile, the winery uses sustainable techniques with the continental climate to craft pure, authentic wines. An abundance of citrus, melon and cut-grass aromas. The palate is crisp, dry and refreshing.

ARBOR RECOMMENDS

Danebury Reserve, Hampshire, Englan

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 wines.

ARBOR NATURALLY

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

O, Bb, Ve

— 29.00 —

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 bio- dynamic principles giving this wine its excellent flavours.

Prosecco Bel Canto, Italy

V

— 34.00/8.00 —

A prosecco from the Veneto region. Notes of fresh peach, pear, apricot and apple entwine with a white-flower brushed mousse. It's a delicate, light Prosecco ideal as an apéritif.

Nyetimber Cuvee Cherie, Hampshire

— 58.00/11.00 —

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 Brut Millésimé, 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.

Five Foot Track Chardonnay

Ve

— 24.00/6.50/4.60 —

Pale straw yellow with youthful green hues. A nose of citrus fruits and ripe apples with underlying notes of vanilla. Crisp lemon and lime on the palate, served up with a rounded and buttery feel. Perfectly suited for drinking on its own or with white meats and creamy sauces.

Commended - Imbibe Sommelier Awards 2020

Figure Libre Freestyle Blanc, Domaine Gayda, Pays d'Oc

Ve

— 30.00 —

The Freestyle Blanc is an organic rule-breaking blend from acclaimed Domaine Gayda. Turning its back on appellation law, the estate chose grapes based on the quality of site alone and the result is a multi-regional blend of Grenache Blanc, Maccabeu, Marsanne and Roussanne. Part oaked, the wine has plenty of personality with weighty stone fruit and honey-suckle flavours.

Fernlands Sauvignon Blanc, Marlborough, New Zealand

— 34.00 —

This is everything you'd expect from a Marlborough Sauvignon Blanc and then some - it's packed full of fruit flavours whilst retaining a delicate freshness. Aromatic and very zesty on the palate with plenty of lime and a nettle herbaceousness, the finish is dry and refreshing.

La Raia 'Il Borgo' Gavi, Ital

Ve, O, Bb

— 38.00 —

La Raia is a Demeter certified biodynamic farm, located in the heart of Gavi hills. The wine interprets the tradition of the terroir and identifies the typical characteristics of the Cortese vine variety from which it originates. This zingy Gavi is best enjoyed with tomato based foods or Mediterranean cuisine.

RED WINES

Dominio de la Fuente Tempranillo, Spain

O
— 22.50/6.30/4.50 —

This is 100% Tempranillo, the dominant grape in Rioja. But it's a young wine, so you'll get all the flavour of a Spanish red without the vanilla. Red-berry fruits and dark-cherry flavours meet warm wild-thyme, rosemary and a touch of liquorice.

Marcelo Pelleriti Malbec, Valle De Uco, Mendoza

Ve
— 32.00/8.90/6.90 —

Marcelo Pelleriti is the first ever South American producer to score a perfect 100 Parker Point score. His clarets have scored higher than the priciest châteaux of Bordeaux but he's returned to Mendoza to craft this black-fruit-packed Malbec. Intensely flavoured with plum, blackcurrant, dried fruit, bramble and spice.

Wisdom Tree Dao

Ve
— 29.00 —

Dão is the 'Burgundy of Portugal'. It's where you'll find the country's delicious reds at the subtlest, elegant and refined. If you like a punchy Pinot Noir with gallons of flavour, you'll love this. Delightfully soft and rounded, this wine is full of plum and bramble flavours with touches of herbs and a slight spiciness to the finish.

Rioja Reserva, Barón de Ebro

— 34.00 —

The winery sits in Spain's most-prestigious region, Rioja. Temperatures here reach a scorching 35 degrees in summer, and this ripens the grapes to fill them plump with sumptuous juice. A hearty 36 months of aging gifts a lick of vanilla to aromas of toasted chocolate and ripe red fruits. Structured tannins frame a silky backbone, and a long finish indulges the palate.

Pavillion des Trois Arches Merlot, South of France

Ve
— 26.00/6.90/4.90 —

Thanks to the trusty southern French sun, this Merlot packs plenty of fruit-forward taste. Juicy notes of plum and blackberry entwine with slick slathers of spice and chocolate. It's a soothing sipper with smooth tannins.

ARBOR RECOMMENDS

Te Mata Estate Syrah, Hawke's Bay, NZ

— 40.00 —

This Hawke's Bay Syrah has the best full-flavour elements with the New World but boasts the elegance of the Old. Dark crimson with notes of raspberry, red plum, lavender, cinnamon and five spice. Aged in oak for five months, it's concentrated and rich with firm tannins providing a long sweet berry fruit flavoured finish.

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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.

ROSÉ WINES

Pinot Grigio Rosé Le Colline di San Giorgio, Italy

Ve
— 22.50/6.60/4.50 —

Pinot Grigio naturally develops a light pink hue as it develops. This gives this wine its elegant shade. This wine is for fans of Provence rosé and Pinot Grigio. Fresh apricot and peach on the nose and a refreshing, smooth finish. GOLD MEDAL - Sommelier Wine Awards 2020

I Capitelli IGT Anselmi

— 75ml 7.00 —

Roberto Anselmi selects the grapes from the vineyards in the Soave region that are identifiable by the adjacent 'capitelli' (chapels) which from experience are the best geographic positions to produce grapes. The terrain is hilly and the soils are volcanic in some plots of land, calcareous in others.

QuiQuiRiQui Matatlan Mezcal

— 25ml 5.60 —

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.

Macallan Gold Double Cask

— 25ml 5.40 —

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.

Casamigos Reposado

— 25ml 8.30 —

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.

AFTER DINNER DRINKS

Courvoisier XO

— 25ml 12.80 —

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.

Mozzafiato Primitivo, Italy

Ve
— 27.00/7.00/4.90 —

Labelled Zinfandel in the New World, it's known as Primitivo in its habitat, Italy. A wine with plenty of character, this will stand up to rich dishes with splendour. Flavours of dried prune, date and plump cherry with swathes of sweet spice.

Lulu L'Alouette Cabernet Franc, Saumur, S Africa

O, Bb
— 35.00 —

This wine is proof that there are red-wine treasures to be found in the Loire. Cabernet Franc is the star grape of Chinon, one of the few red-dominated regions in the valley. This fragrant and light wine is very approachable and its lively layers of raspberry and redcurrant and silky tannins make it the perfect warm-weather red.

Valpolicella Superiore Ripasso, La Casetta, Italy

V
— 38.00 —

The grapes behind this are dried in the sun on straw mats to turbocharge flavour. Once they're pressed, the juice is passed over Amarone skins. You'll taste the luxury in a sumptuous palate of tangy red cherry, plum, redcurrant and raspberry that's licked by a creamy vanilla undercurrent.

Chateau Neuf du Pape, Domaine Chante Cigale, France

— 55.00 —

Domaine Durieu was established in 1976 by Paul Durieu. Unusually, Durieu de-stem their grapes to aid fruitiness, relying on fruit from low-yielding vines to provide firm tannic structure. With typical Châteauneuf power, the wine delivers a fresh and spicy nose of red cherry embellished with notes of sage and wild thyme. The palate is equally powerful, with sinuous tannins and fabulous length.

Lion & The Lily Rosé, Les Vignerons de Tutiac, Bordeaux, France

— 29.00 —

Bordeaux may be best known for its reds, but it was actually one of the original rosé producing regions. The Lion & The Lily, which won silver at the Global Rosé Masters 2020, is a delicious example of what it can do when it comes to pink. Made from 100% Merlot, it has clean notes of wild strawberry and cherry alongside a fresh minerality.

Peller, Riesling Ice Wine, Canada

— 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.

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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.