

ARBOR

RESTAURANT

WELCOME TO ARBOR'S SEASONAL PRE-THEATRE MENU FOR SPRING-SUMMER

Because of our commitment to and passion for using fresh, seasonal ingredients, we have deliberately left parts of the menu a little open to interpretation. This allows Andy and his team to use their creativity to bring you the very best of what our producers have to offer. Our staff will advise on daily specials and any alterations to the menu.

FIXED PRICE MENU...

Pre-Theatre (5.30pm – 6.30pm)
2 Courses – 19.00 | 3 Courses – 22.00

NIBBLES...

Onion Bhajees
— 3.50 —
Gf, Ve

Arancini & Dips
— 3.50 —
V

Artisan Bread
— 3.50 —

Mixed Olives
— 3.50 —
Gf, Ve

TO START...

Soup of the Day

With the changing seasons comes an abundance of spring and summer veg – perfect for lighter, fresher soups. Based on the best of today's fresh produce.

Spiced Sweet Potato Samosa with Mango Chutney

Nothing like the pre-packed version – a crisp, freshly fried pastry parcel filled with lightly spiced, autumnal sweet potato.

Ve

Black Cow Vodka and Dill-Cured Salmon, Watercress and Pickles

Our take on gravlax using smooth Dorset vodka. Served with buckwheat pancakes and crème fraîche.

Gf

Confit Chicken Terrine, Smoked Breast and Leek Velouté

Slow-cooked chicken thigh meat pressed with leeks, served with succulent oak-smoked breast and a glazed winglet.

Gf

TO FOLLOW, FROM BAY, BARN AND BUTCHER...

Roast Lamb Rump with Confit Onion Mash

Our delicate, exceptionally tender new-season lamb: rump served pink and pan-fried.

Gf

Chef's Seafood Plate

We work with the finest and freshest fish and shellfish to create a stunning medley, straight from port to plate!

Ratatouille Stuffed Tomato with Red Pepper Houmous and Tomato Risotto

Intense mediterranean flavours infuse this vegan dish, served with toasted flatbread and rocket pesto dressing.

Gf, Ve

Crab Risotto with Onion Fritter

Fresh-off-the-boat crab meat and an intense crab-shell stock are what make this risotto sensational. Old Winchester cheese lends a salty creaminess, the fritter a touch of crunch.

Gf

Green House Burger and Hand Cut Chips

Steak mince with the right mix of onions, garlic and Worcestershire sauce, garnished with Coastal cheddar cheese and confit onions. Served with our crunchy double-cooked chips.

Whole Baked Somerset Camembert, Mini Artisan Loaf and Tomato Chutney

Perfect for sharing: award-winning Lubborn Creamery cheese, studded with garlic and herbs and baked until oozing.

V

SIDE DISHES...

— All 3.50 —

Superfood
Salad
Gf, V

Hand Cut
Double-Cooked
Chips
Gf, Df, V

Herby
New Potatoes
Gf, V

Simple
Greens
Gf, V

Crunchy Fennel
and Apple Slaw
V

Peas, Lettuce
& Bacon
Gf

Gf = gluten free Df = dairy free Ve = Vegan V = Vegetarian

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.