

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 may be used; chemical herbicides and pesticides are banned; only certain natural preparations may be used against rot or mildew. 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 influenced 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!

CHAMPAGNE & SPARKLING WINES

Hattingley Valley Classic Cuvée 2013
Hampshire, England
— 45.00 —

An elegant and super-pure wine with finesse, vibrant green fruit and a characteristic toasty flavour. Perfect for all occasions.

English Oak Chinkapin Rosé 2010
Dorset, England
— 42.00/8.00 —

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.

English Oak Engelmann Cuvée 2013
Dorset, England
— 42.00/8.00 —

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

**Ca' Morlin Prosecco Superiore
Spumante DOCG NV**
Veneto, Italy
— 34.00/7.50 —

From a compact winery tucked into the hills of the Asolo region comes this uncomplicated, deliciously light and soft Prosecco with long-lasting mousse.

Devaux Grande Réserve NV
Champagne, France
— 48.00/9.60 —

A lovely Pinot Noir richness, with aromas of baked apples and vanilla. On the palate it is full and well balanced, with a lively, lingering finish.

Champagne Laurent Perrier Rosé NV
Champagne, France
— 88.00 —

This is one of the few rosé Champagnes made using the "saignee" technique – the red grape skins are left on the wine for up to three days, hence the pretty salmon-pink hue. Fresh, rounded and fragrant with hints of raspberry and blackcurrant.

Louis Roederer Brut Premier NV
Champagne, France
— 62.00 —

A stunningly creamy, biscuity full-bodied champagne with a long, rewarding, complex finish typical of this great champagne house.

Louis Roederer Cristal Brut 2007
Champagne, France
— 200.00 —

For the ultimate celebrations, this iconic champagne needs little introduction: delicate yet rounded, creamy and utterly seductive.

WHITE WINES

Les Vignes de L'Eglise Vermentino 2014
Languedoc, France
— 20.00/6.00/4.30 —

Sunny, warm climates encourage ripe flavours; coastal breezes help retain freshness and aroma. The result is a clean, light white full of vibrant fresh fruit.

**Baron de Badassière
Sauvignon Blanc 2014**
Languedoc, France
— 26.00/6.80/4.90 —

Another variety from this sunny co-operative vineyard near Pomerols – this one lemon-yellow and medium-bodied with citrus aromas and apple and stone-fruits on the palate.

**Montes Classic Series Curicó Valley
Chardonnay 2014**
Valle Central, Chile
— 27.00 —

Curico's vines are shielded from the Pacific Ocean by the coastal range giving riper yet fresher flavours with pleasant acidity, medium body and notes of fresh peaches and apricots.

Terre Antiche Gavi de Gavi 2014
Piemonte, Italy
— 33.00 —

From La Giustiniana, the justly renowned Gavi vineyard, comes this delicate, lemon-yellow wine with hints of lime zest on the nose and a lovely, fruity zip and verve on the palate.

Baron de Badassière Picpoul de Pinet 2014
Languedoc, France
— 23.00/6.40/4.60 —

The Cave de Pomérois co-operative uses non-interventionist techniques (eg, minimal skin contact, no oak) to retain the character of the fresh, delicate Picpoul grape. Great with fish and seafood.

**Peter Lehmann Weighbridge
Unoaked Chardonnay 2013**
South Australia
— 22.50/6.30/4.50 —

Lehmann's winery established a close partnership with local Barossa growers in the 70s to enable continued production of this rich and vibrant grape – 2013's small, early crop produced an outstandingly pure example.

**Liberty Fairtrade
Chenin Blanc 2014**
Western Cape, South Africa
— 24.00 —

Grapes from a farm in the Berg en Dal part-owned by employees were used to produce this lovely fresh, dry white with crisp orchard fruit offset by ripe tropical flavours.

Domaine Laroche Chablis 'St Martin' 2014
Burgundy, France
— 39.00 —

Domaine Laroche's impeccable Chablis is marked by crystalline purity and a steely minerality which adds welcome complexity to the St Martin's well balanced palate of peach, nectarine and ripe citrus.

Vesevo Beneventano Falanghina 2015
Campania, Italy
— 25.00/6.70/4.80 —

Fermented at low temperatures high in the hills, the pure character of this crisp, aromatic white shines through – honeysuckle, citrus and apple perfume over a full, ripe palate.

**Loimer 'Lois' Grüner
Veltliner 2014**
Lower Austria
— 30.00 —

A long growing season in the temperate Kamp Valley has produced great flavours in this light-bodied and refreshing white: spicy, peppery notes mingle with juicy green apple flavours.

**Kim Crawford Marlborough
Sauvignon Blanc 2014**
Marlborough, New Zealand
— 33.00 —

Grapes from the alluvial Wairau and Awatere Valleys give this sauvignon its unmistakably grassy, smoky notes. It brims with crisp, refreshing acidity balanced by fruit sweetness.

Maison Nicolas Perrin Viognier 2014
Northern Rhône, France
— 32.00 —

Aromatic and bright with citrus and white flower notes. This pale-gold wine is more lean and mineral on the palate, less "buttery", than some Viogniers, with a lovely finish.

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RED WINES

**Les Vignes de L'Eglise
Merlot/Grenache 2014**
Languedoc, France
— 20.50/6.00/4.30 —

This medium to full-bodied cherry-red wine has fresh perfume of ripe plum, berries and red fruits. It's smooth and easy to drink with a touch of spice and supple tannins.

**Vigneti del Salento 'I Muri'
Primitivo 2014**
Puglia, Italy
— 24.00/6.70/4.80 —

Deep ruby red with violet reflections, the 'I Muri' has a classically Italian complexity – red berry aromas with a hint of spice, full-bodied ripe fruit flavours and firm tannins.

**Les Terres du Roy Côtes-du-Rhône
Rouge 2014**
Southern Rhône, France
— 26.50/7.10/5.20 —

This sustainable vineyard north of Avignon blends Syrah, Grenache, Carignan and Mourvèdre (no oak) to produce this ripe, balanced red, full of black and red berry fruit.

**Valentin Bianchi 'Finca Los Primos'
Malbec 2015**
Mendoza, Argentina
— 28.50/7.50/5.40 —

Fairly cool fermentation (for a red wine) and minimal oak ageing accentuate the soft juicy character and ripe plum and violet aromas with hints of vanilla in this classic Malbec.

**Montes Limited Selection Casablanca
Pinot Noir 2014**
Casablanca Valley, Chile
— 29.00 —

Morning fog and cool breezes extend ripening for this fine Pinot Noir, creating delicate aromas and acidity. The light-bodied palate – red fruit with a touch of anise – is fresh, the tannins soft and silky.

**Lyeth 'L de Lyeth'
Merlot 2012**
California, USA
— 35.00 —

The stable, mild climate of California's northern coast is perfect for premium Merlot: this one is ruby red and medium-bodied, with fresh summer strawberry flavours and dried red fruit, herby and earthy aromas.

Kaiken Ultra Malbec 2013
Mendoza, Argentina
— 38.00 —

We have rather low summer temperatures to thank for the beautifully spicy and chocolatey black fruit aromas of this deliciously drinkable Malbec. Bright, fresh and fruity.

Señorio de Uñuela Rioja Reserva 2010
Rioja, Spain
— 32.50 —

The higher altitude of these vineyards produces elegant, luscious Riojas: deep cherry red with garnet hues, toasted wood aromas on ripe fruit and hints of spice. A gorgeous velvety mouth feel and a great finish.

Akarua Pinot Noir 2013
Central Otago, New Zealand
— 45.00 —

NZ has been gaining global credibility for its Pinot Noirs, and all the essential subtleties can be found in this, the wonderful product of a cooler season – lovely fruit, spice, chocolate and toasty oak.

**Domaine Mongeard-Mugneret Bourgogne
Hautes-Côtes de Nuits 'La Croix' 2013**
Burgundy, France
— 58.00 —

Having adopted organic and biodynamic practices, Vincent Mongeard produces La Croix of great purity and intense, fruity flavour. It's youthful and well balanced, finishing with a touch of vanilla.

**Cantina di Montalcino
Brunello di Montalcino, 2010**
Tuscany, Italy
— 56.00 —

Rated as one of the top three vintages in Montalcino of the last 50 years, this late-ripening 2010 Sangiovese produced amazingly pure fruit intensity and perfect acidity. A rare treat.

ROSÉ WINES

**Les Vignes de L'Eglise Rosé
de Syrah 2014**
Languedoc, France
— 23.00/6.60/4.70 —

A vivid pink colour, this rosé's intense red fruit perfume has hints of strawberry and cassis. There's a perfect balance between its fresh, vibrant style and more rounded structure.

**Cantina di Monteforte Pinot Grigio Rosato
'Terre di Monteforte' 2014**
Veneto, Italy
— 25.00 —

From some of the best hilly south-facing vineyards in Soave Classico region comes this lovely fruity Rosato, salmon-pink in colour, with an intense palate and delicate red cherry and strawberry aromas.

Furleigh Estate Sea Pink 2011
Dorset, England
— 23.50/4.60/6.40 —

Just down the road at Salway Ash near Bridport, the south-facing slopes of a former dairy farm produce this quintessentially English bright-pink rosé, scented with cherries and raspberries. The flavour is succulent and juicy with just a hint of sweetness.

DESSERT WINES

**Valentin Bianchi Late Harvest
Semillon 2011**
Mendoza, Argentina
— 37.5cl 23.00/75ml 6.50 —

A rich golden colour with honey perfumes, this gorgeous dessert wine combines the full-bodied flavour of juicy stone fruits with some gentle vanilla complexity and a lively citrus acidity.

Cazes Muscat de Rivesaltes 2011
Roussillon, France
— 37.5cl 31.50/75ml 8.50 —

From the largest certified organic and biodynamic estate in France comes this lovely pale-gold vintage: there are fresh, vibrant aromas of citrus and exotic tropical fruit, pure citrus and apricot flavours, notes of mint and spice, and a perfectly balanced acidity.

We practise fair tipping which means our team receive 100% of your gratuity.
Before you order your meal, 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.