

ARBOR

RESTAURANT

Thursday 6th July

Arbor's Five Course Tasting Menu

On the first Thursday of every month Andy is putting together a 5 course Tasting menu with the best of what the season has to offer. This is ideal for anyone that can never decide what to order, who want to experiment but don't want to miss out on their favourite dish too!

The Tasting menu is £32 per person with your choice of a wine flight of 3 wines to match for an additional £12 per person; 5 wines to match for an additional £20 per person. We offer a Vegan (Ve) Tasting menu also

To Start

Sweetcorn Veloute, charred kernels

(Les Vignes de L'Eglise Vermentino 2014 Landuedoc, France)

To Follow

Seared scallop, pea puree, smoked bacon foam

(Montes Classic Series Curico Valley Chardonnay 2014, Chile)

For Main

Pan roast duck breast, confit leg and sweet potato croquette, Heritage beetroot

(Montes Limited Selection Casablanca Pinot Noir 2014, Chile)

To Follow

Lemon cheesecake, rhubarb fool

(Valentin Bianchi Late Harvest Semilion 2011, Argentina)

To Finish

Chocolate fudge cake, cookie dough ice cream

(Baileys Irish Cream)

Vegan Tasting Menu

To Start

Sweetcorn Veloute, charred kernels

(Les Vignes de L'Eglise Vermentino 2014 Landuedoc, France)

To Follow

Summer pea and new potato terrine, tarragon dressing

(Montes Classic Series Curico Valley Chardonnay 2014, Chile)

For Main

Roasted heritage beets, celeriac, horseradish, chicory

(Montes Limited Selection Casablanca Pinot Noir 2014, Chile)

To Follow

Banana Fritter, coconut ice cream

(English Oak Chinkapin Rose 2013 Dorset, England)

To Finish

Chocolate olive oil cake, honeycomb

(Valentin Bianchi Late Harvest Semilion 2011, Argentina)