

ARBOR

RESTAURANT

MOTHER'S DAY MENU

31st March, served Midday - 2.30pm & 6pm - 9.30pm 3 Courses for £30

Please see blackboard or ask us for details of specials

Our commitment to using fresh seasonal ingredients means we've deliberately left parts of the menu a little open to interpretation. This allows Head Chef Andy Hilton and his team to use their creativity to bring you the best of what's on offer. Our staff will advise on daily specials and any menu changes.

NIBBLES

Chickpea Crackers & Hummus — 3.50 — <i>Gf, Ve</i>	Crispy Cauliflower, Katsu Sauce — 3.50 — <i>Ve</i>	Onion Bhajees — 3.50 — <i>Gf, Ve</i>	Arancini & Dips — 4.00 — <i>V</i>	Halloumi Bites, Saffron Mayonnaise — 4.50 —	Mixed Olives — 4.50 — <i>Gf, Ve</i>	Artisan Bread — 5.50 — <i>V</i>
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TO START

Soup of the day *V*

Pig Cheek Scrumptet, Herb Mayonnaise, Celeriac Slaw *Df*

Cauliflower Katsu Curry, Coconut & Cauliflower Purée *Ve, Gfo*

Tandoori Chalk Stream Trout, Fennel & Red Onion Salad, Preserved Lime *Gf*

THE MAIN EVENT

Roast Shoulder of Lamb, Mint Sauce, Seasonal Veg & Roasties *Gf*

Roast Loin of Pork, Apple Sauce, Seasonal Veg & Roasties *Gf*

Chef's Sustainable Seafood Plate

Green House Burger

Fish & Chips *Df*

Sweet Potato Thai Green Curry, Coconut Arancini, Roast Broccoli *Ve*

PUD

Clotted Cream Brûlée, Rhubarb Compote, Shortbread

Dorset Apple Cake, Vanilla Ice Cream

Blueberry Cheesecake Crumble, Yoghurt Sorbet

Sticky Toffee Pudding, Rum & Raisin Ice Cream

SIDES – ALL 3.50

Twice-Cooked Chips <i>Df, Gfo, Veo</i>	Aubergine, Tomato and Old Winchester Cheese Bake <i>V, Gf</i>	Buttered New Potatoes <i>Gf, V</i>	Simple Seasonal Greens <i>Gf, Dfo, Veo</i>	Fennel and Cabbage Slaw, Lime Dressing <i>Ve, Gf</i>	Curry-Roasted Cauliflower, Toasted Almonds and Sultanas <i>Ve, Gf</i>
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Gf = Gluten free ~ Gfo = Gluten free option ~ Df = Dairy free ~ Dfo = Dairy free option ~ Ve = Vegan ~ Veo = Vegan option ~ V = Veggie ~ Nf = Nut free

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.