

# 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!

*S = Sustainable ~ O = Organic ~ V = Vegetarian ~ Ve = Vegan ~ Po = Practising Organic ~ O = Certified Organic ~ Bb = Biodynamic ~ Mi = Minimal Intervention*

### SPARKLING - 125ml

#### ARBOR RECOMMENDS

##### English Oak, Engleman Cuvee, Dorset

*OVe*

— 52/10.00 —

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!

##### English Oak, Chinkapin Rose, Dorset

*OVe*

— 54/11.00 —

Decanter award winner in 2019 for exceptional quality. Hints of Strawberry and red fruits, made just 12 miles away! Early hints of intense red berry fruits that will delight on the palate, underlined with a wickedly addictive orange peel, (or is it marmalade?) on the finish.

##### Organic Cava NV Brut Nature, Domino Requena, Valencia, Spain

*OSVe*

— 36 —

All Cavas are made exactly the same way as Champagnes and this one is made by one of Spain's leading producers. Drier than Prosecco and perhaps more food friendly. Apples, Grapefruit, Brioche and Toasty notes.

##### Billecart Salmon NV Brut Rose

*SVe*

— 89 —

The marriage of Nicolas François Billecart and Elisabeth Salmon in 1818, created this famous Champagne House and they remain widely considered to be one of the most elegant Champagnes produced. A blend of 40% Chardonnay and 30% each of Pinot Noir and Pinot Meunier, it delivers red fruits and citrus zest on the nose, followed by a fresh finish with a taste of raspberry.

##### Porta Leone Prosecco, Le Contesse

*SVe*

— 34/8.50 —

The Bonotto family have been making delicate and fine Prosecco for three generations, only using Glera grapes from their own vineyards just outside Treviso. A perfect aperitivo, you will discover ripe apples and pears on the nose, finishing exquisitely clean and zesty with pin-head bubbles.

##### H. Blin, NV Brut, Vallee de la Marne, Champagne

*SVe*

— 58/12.50 —

A wonderful collection of growers, united by Henri Blin in 1947. Now headed up by his grandson, Simon Blin, they make a nutty, toasty style Champagne. Unusually, this is made predominantly from Pinot Meunier grapes.

### WHITE - 175ml

#### ARBOR RECOMMENDS

##### Danebury Reserve, Hampshire, England

*Ve*

— 32/9.60 —

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, limited quantity wines.

##### Vioigner 2021, Domaine Preignes le Vieux, Languedoc

*SVe*

— 28.50/7.30 —

Honeyed, spiced, voluptuous wine with orange blossom and apricot notes. A great Chardonnay alternative. Creamy, fuller, broad style of Viognier bordering on rich. Always committed to sustainable farming and winemaking, Domaine Preignes le Vieux are a wonderful producer from the Languedoc.

##### Picpoul de Pinet, Domaine Reine Juliette

*SPoVeMi*

— 33/8.50 —

Overlooking the Etang de Thau, a huge Mediterranean lagoon revered for shellfish production, Reine Juliette produce a wonderful Picpoul, perhaps one of the best! Unoaked, this crisp white is bursting with citrus, apricots, white flowers and mineral notes with a hint of salt air on the nose.

##### Colombard/Vermentino 2021, Petit Paul, Languedoc

*SVe*

— 24.50/6.90 —

Situated on the Roman remains of Villa Preixanum, near Beziers, the Vic family have been making wines here for over 100 years, producing wines that truly express the Languedoc area. Lean and citrusy Colombard is rounded here by the more fruitful Vermentino. Lovely Sauvignon Blanc substitute.

##### Pinot Grigio del Friuli 2021, Luigi e Beppe Anselmi, Venezia

*SV*

— 31/7.90 —

Brothers Luigi and Giuseppe have created a stunning Pinot Grigio. By paying close attention to and care of the grape, they extract sumptuous white stone fruit character with a bright clean minerality.

##### Albarino 2020, Esencia Divina, Galicia, Spain

*SPo*

— 41 —

Another great coastal wine, ideal for seafood, from the Rias Baixis region. A little weightier than Picpoul, Esencia's Albarino is lovingly produced to exacting standards. Straw yellow, there are aromas of Elderberry, Mimosas and white flowers. The palate is rich and complex with a zesty salinity.

##### Sauvignon Blanc 2020, Awatere River Estate, NZ

*SVeMi*

— 52 —

An elegant Marlborough Sauvignon Blanc with an explosion of tropical fruits and a grapefruit tang to balance the juicy fruit. The Awatere Valley, just south of the primary producing area of Marlborough, has a cooler, longer growing season, so the grapes are on the vines for several more weeks than most, resulting in greater flavour intensity with better structure and complexity.

#### ARBOR RECOMMENDS

##### "V" Sauvignon Blanc Kuranui Vineyards, Marlborough, New Zealand

*Ve*

— 35.50/£9.20 —

This is a classic Marlborough Sauvignon Blanc, with all the elements that you will recognise - aromas of gooseberry, cut grass and tropical fruit. Medium bodied with mouth filling citrus (especially grapefruit) and fresh herb flavours. Using premium calibre grapes this is a premium wine at a mid-range price.

##### Gruner Veltliner, Terrassen, 2020, Weingut Rabl, Austria

*SVePoB*

— 48.50 —

Rudolph Rabl has armfuls of international awards for his wines. His Gruner is light and crisp with spicy grapefruit and tropical fruit notes.

##### Vermentino/Chardonnay Montecchiesi Estate, Tuscany

*SVe*

— 38 —

Overlooking the beautiful and historic walled town of Cortona, the Dal Cerof family founded the Montecchiesi Estate in the early 1980's, attracted by the great Tuscan wine-making tradition. Vermentino is the native white berried grape "par excellence" of central Italy and when expertly blended with Chardonnay it produces a wine of great complexity. Mediterranean notes of hawthorn and rosemary with fresher hints ranging from mandarin to graphite.

##### Pouilly Fuisse 2020 Domaine Didier et Catherine Tripoz

*SPoMi*

— 58 —

Located in the Maconnaise in Southern Burgundy, this family estate has produced a beautifully balanced Fuisse. Nutty with slight butterscotch notes.

## ROSÉ - 175ml

### La Ferme Petit Paul Rose 2021, Southern France

SVe

— 25/6.90 —

A wonderfully light and delicate Rose, in the Provence style. Salmon pink showing soft red fruits and a bit of spice. You can taste the Mediterranean breezes!

### ARBOR RECOMMENDS

#### Langham Estate Rose, Dorchester, Dorset

SVeMI

— 37.00/9.50 —

Langham have won several amazing awards for their sparkling wines, but this Rose is right up there as well! Using only their own grapes, the Dorset Pink whispers strawberry, yoghurt, mango and toast on the nose, whilst offering strawberries and cream on the palate!  
How very English!!

### Grenache Rose 2021 Paradise, Prieignes le Vieux

SPoVe

— 32/8.10 —

A stylish, must-have Southern French Rose. Dry and elegant with subtle red berry aromas and a delicious citrus twist.

### Finca Lucia, Cabernet Sauvignon 2021, Chile

SPoMI

— 24.50/6.90 —

Enjoy this really easy-drinking wine from the Curico Valley in Chile. Mellow Blackcurrant and supple tannins, but still retains a brightness.

### ARBOR RECOMMENDS

#### Syrah, Grenache, Mouvrede 2020, Grey Gables

SV

-26.50/7.25-

The Western Cape of South Africa is a hotbed of winemaking due to perfect climactic conditions and many hours of sunshine every day. We found this little gem by chance and thought it would be a great addition to our list because it is so approachable. Light to medium bodied, there is an array of juicy, ripe berries with a touch of spice and a hint of chocolate

### Ilauri Montepulciano D'Abruzzo Bajo 2020

SPoVe

— 29.50/7.40 —

A stunning Montepulciano from the Di Tonno family in Abruzzo. Dark Fruit, almost candied aromas with hints of clove and spice, Christmas in a glass!

### Pinot Noir 2020, Domaine Cassagneau, French Pyrenees

SVe

— 33.50/8.50 —

This Pinot Noir benefits from cooling Pyrenees air and the expertise of Jacques Abet, winemaker. You may pick up cherry, redcurrants and even mushroom, in this elegantly soft wine.

### Minervois 2020

#### Domaine La Balade, Languedoc

SVePOMi

- 36/8.90 -

The Languedoc can be a harsh environment for grapes, so they have to be hardy. You can sense the determination of the fruit in Aurelie Vic's lovely "garrigue" style wine. Earthy, herby and a real mouthful. A Mouvedre blend, full of rich black fruit, smoked meat, dark olive with classic herbaceous notes & a long spicy finish.

### Shiraz 2020 The Goose, Retief Goosen, South Africa

SVe

— 51.50 —

The Goose winery is owned by renowned pro golfer, Retief Goosen, who turned his "Golf Major" winning talent to making award winning wines from the Western Cape of South Africa. His Shiraz has soft and ripe tannins, but the smokiness and spice you expect is delivered in this exceptionally rich and powerful wine. Perfect with red meat, cheese and even a dark chocolate dessert.

### ARBOR RECOMMENDS

#### Chateau Tour De Bigorre 2016, Bordeaux

SV

— 29/7.75 —

Situated about 25km West of the city of Bordeaux, Chateau Tour de Bigorre is an understated but prolific producer of classic Claret. Blending Cabernet Sauvignon, Merlot and Cabernet Franc, these guys know exactly what they are doing. An inviting aroma of dark cherries, full bodied with a rich yet soft texture. A deliciously matured claret with fine oak ageing.

### Rioja Crianza Bodegas

#### Cune De Reyes 2017, Spain

SVe

— 45.00 —

Cune de Reyes means birthplace of Kings, paying homage to generations of wine-makers. This Crianza from Rioja has aromas of mixed berries and liquorice. The ageing in oak gives great structure and depth to the juicy red fruit flavors.

### Valpolicella Ripasso Dal Cero

SV

— 50 —

Francesca Dal Cero visited us to show us this wine and we fell in love with it at first sip! Grapes are pressed and wine is made, then stored until January when it is "Repassed" over dried Amerone grapes for a week, at a temperature of 25-28 degrees. Then barrel aged for a minimum of 12 months. This produces a wonderful ruby red, intense wine. Flavours of sweet red fruit and delicate spiced herbs give a soft but lively mouthfeel.

### Chateau L'Enclos de Pomerol 2016, Pomerol

SVeMI

— 65 —

Pomerol is the smallest of the major fine wine regions of Bordeaux, but is one of the most prestigious and is home to the world famous Chateau Petrus. 2 miles away is Chateau L' Enclos which produces a delicious Merlot dominated Claret. Pure class in a glass!

### Sauternes 2018, Maison Sichel, France (HB)

SPoVeMI

— 39/8.90 —

A nose of dried Apricot, Grapefruit and Citrus. The palate is fresh, expertly balanced acidity, citrus peel and honey. From 50yr old vines and aged for at least 12 months.

## AFTER DINNER DRINKS - 75ml

### Churchills Reserve Port

SMI

— 50.00/7.90 —

Four years in oak gives a measure of complexity, whilst still retaining a dark ruby colour and still fresh and fruity. The quality of this wine is such that it is described as 'Vintage Character', putting it in a category above its competitors

### Pedro Ximenez, Romante Cardenal Cisneros, Jerez, Spain (HB)

OVe

— 60.00/16.50 —

Aromas full of raisins and sultanas with just a touch of nuts, dried fruit and oaky spice. This "PX" is big and rich with a luscious velvety feel. Very sweet but with balancing acidity, creamy raisins, espresso coffee and a touch of dark chocolate.

### Churchills 10yr Old Tawny (HB)SMI

— 55/12.00 —

Widely considered by Port makers as the finest style of Port, even above Vintage. Deep, smooth and concentrated, the nutty and toffee flavours are traditionally found in tawny ports. Exceptional!

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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.