

ARBOR

RESTAURANT

£34 per person for 3 courses or £28 per person for 2 courses.

Starters

Ham Hock and Smoked Chicken Terrine, Quince Puree, Chicken Granola

Gluten Sulphites

Wye Valley Smoked Salmon, Buttermilk Dressing, Dill Oil

Milk Fish

Crispy Harissa Cauliflower, Humous, Pomegranate and Almond Salsa (Ve)

Almonds Sesame Sulphites

Soup of the Day and Warm Sourdough (V)

Gluten Milk

Mains

Roast Sirloin of Beef, Yorkshire Pudding and Horseradish Sauce

served with Garlic and Thyme Roast Potatoes, Cauliflower Cheese, Crushed Carrot and Swede, Roast Parsnips, Greens, and Gravy

Gluten Eggs Milk Mustard Sulphites

Glazed Pig Cheek, Crispy Black Pudding, Apple and Fennel Polenta

Gluten Sulphites Egg

Chargrilled Squash Steak, Hash Brown Chips, Grilled Lettuce and Squash Ketchup (Ve)

Sulphites

Dorset Beer Battered Fish, Garden Peas, Tartar Sauce, and Koffman Potato Chips

Gluten Fish Egg

Lamb and Mint Burger, Feta, Koffman Potato Chips

Gluten Sulphites Milk

To Finish

Seasonal Fruit Crumble, Custard (V)

Milk Egg Gluten

Chocolate Fudge Cake, Vanilla Ice Cream (V)

Eggs Gluten Milk Soya

Selection of Cheeses from Local Counties, Chutney, and Crackers (£5 supplement)

Milk Gluten

V = Vegetarian, Allergens in (brackets) are present within the dish.

Please inform a member of staff of any guest's dietary requirements to ensure there is no cross confirmation as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests' requirements, however, please note that we cannot guarantee there would be no trace of allergens.

We Practice fair tipping which means our team receive 100% of your gratuity (after the taxman's cut) A discretionary 12.5% gratuity will be added to your bill.