

ARBOR

RESTAURANT

3-Course Group Set Menu

£40 per person

Available for groups of 8-16

NIBBLES - 3 for £18

**Chorizo Croquettes
with Saffron Aioli**

Gluten, Milk, Mustard,
Egg, Sulphites
- £8 -

**Spiced Courgette and
Sweetcorn Fritter with
Mango Gel**

Ve
- £7 -

**Marinated Black
& Green Olives**

Ve
- £5 -

**Crispy Cheddar Polenta
with Sundried Tomato**

Pesto
V - Milk
- £7 -

**Wildfarmed Sourdough
Bloomer, Truffle Butter**

V - Gluten, Milk
- £7 -

Starters

Spring Soup of the Day

A combination of seasonal produce create a warming bowl of soup — look out for seasonal favourites like Courgette, Peas and Wild Garlic alongside other seasonal highlights. Always served with a chunk of warm bread from our pastry section.

V-Ask about Allergens

**Tempura of Tenderstem
Broccoli and Fennel, Thai
Green Curry Sauce, Toasted
Coconut Shavings**

Fresh spring Vegetables coated in a crispy batter, sit with a fiery coconut sauce made with green chillis and coriander. Toasted coconut adds aroma and flavour whilst a broccoli and sesame puree balances the spice.

Ve - Sesame

**Chicken Scrumpet, Wild
Garlic Mayonnaise, Bitter
Leaf Salad**

Slow cooked on the bone, chicken is then flaked and mixed with wholegrain mustard and herbs. It is coated and cooked till crisp, and a punchy vibrant mayo made from seasonal wild garlic leaves.

Gluten, Mustard, Egg, Sulphites

Mains

Market Fish of the Day

The best, freshest fish from local fisheries. Just check the board for today's special.

Please ask about allergens

**Spiced Cauliflower Pakora, Tikka
Spiced Quinoa, Curried
Cauliflower and Coconut Puree**

Cauliflower is marinated in Indian spices and cooked in a batter until crisp, served with a fragrant and fruity Quinoa, Pickled Red Onion petals adds zing and a smooth puree coats the dish to perfection.

Ve - Sesame

**Pork Tenderloin, Crispy
Sesame Prawn Toast, Char Siu
Pork Belly, Bok Choi**

Our twist on a surf and turf, Tender pork fillet is served with pork belly cooked in hoi sin, soy and rice wine vinegar. A prawn toast adds texture to the dish whilst bok choy adds a freshness.

V - Gluten, Milk, Egg, Soya, Sesame, Sulphites

Koffman Chips

Ve

SIDES

Supplement Charge of £5 Applies

Chive Butter New Potatoes

Ve

Simple Seasonal Greens

V - Milk

Desserts

**Rhubarb and Custard Iced Parfait,
Meringue, Rhubarb Gel, Pistachio
Granola**

Sweet and Sour Rhubarb is folded through cream and condensed milk and frozen, served with a salted granola made with oats and pistachio.

V - Milk, Eggs, Pistachio

**Dark Chocolate and Avocado
Mousse, Macerated Cherries,
Chocolate Cake**

A plant based dessert made without nuts, dairy or gluten. Boozy Cherries add fruitiness to the rich indulgent mousse made with avocado and coconut cream.

Ve - Soya

**Tonka Bean and Yogurt
Basque Cheesecake, Blueberry
Compote, Toasted Almond**

Basque Cheesecake is identified by its 'burnt' top this is complimented by the hint of tonka bean and yogurt, whilst the blueberries add sweetness.

V - Milk, Egg, Almond

Final selections and numbers to be confirmed no later than 1 week prior to your event.

Before you order your meal, please ask our team if you have any questions about the menu, allergies or dietary requirements.

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

We welcome any feedback, so please tell us what you think.