

# ARBOR

RESTAURANT

## MOTHER'S DAY MENU

22nd 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 & Guacamole | Sustainable Fish Bites, Tartar Sauce | Korean Cauliflower Bites, Soy Sesame, Ginger Dip | Taramasalata, Flat Bread | Mixed Olives  | Artisan Bread, Sundried Tomato & Cheddar Croquettes |
| — 4.00 —                      | — 5.50 —                             | — 4.00 —   | — 5.00 —                 | — 4.50 —      | — 5.50 —  |
| <i>Gf, Ve, Nf</i>             | <i>Nf, Df</i>                        | <i>Gf, Ve</i>                                    | <i>Nf</i>                | <i>Gf, Ve</i> | <i>V</i>  |

### TO START

Soup of the day *V*

Smoked Ham Hock Terrine, Pineapple Chutney, Egg Yolk Puree  
Onion Bhaji, Pickled Red Onion, Spiced Cauliflower Salad *V*  
Charred Mackerel, Smoked Mackerel Potato Salad, Horseradish

### THE MAIN EVENT

Roast Shoulder of Lamb, Roast Parsnips, Mint sauce *Gf*  
Roast Chicken, Sage and Onion Stuffing, Bread Sauce  
Both served with Roast Potatoes, Gravy and Cauliflower Cheese  
6oz Rump Steak, twice cooked chunky chips, portobello mushroom *Gf*  
Grilled Plaice, New Potatoes  
Green House Burger  
Fish & Chips *Df*  
Isle of Wight Tomato Risotto, Marinated Tomatoes, Basil Pesto *Gf, Ve*

### PUD

Earl Grey Tea Crème Brulee, Rhubarb Jam, Clotted Cream and Scone  
Bits Carrot and Walnut Cake, Cream Cheese Ice Cream, Heritage Carrots  
Dark Chocolate Brownie, White Chocolate Chip Ice Cream  
Coconut and Chocolate Torte, Raspberry Sorbet, Berries *Ve, GF*

### SIDES – ALL 3.50

|                     |                       |                        |
|---------------------|-----------------------|------------------------|
| Twice-Cooked Chips  | Buttered New Potatoes | Simple Seasonal Greens |
| <i>Df, Gfo, Veo</i> | <i>Gf, V</i>          | <i>Gf, Dfo, Veo</i>    |

*Gf = Gluten free ~ Gfo = Gluten free option ~ Df = Dairy free ~ Dfo = Dairy free option ~ Ve = Vegan ~ Veo = Vegan option ~ V = Vege ~ 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.