

ARBOR

RESTAURANT

3-Course Group Set Menu

£40 per person

Available for groups of 8-16

NIBBLES - 3 for £18

**Carrot and Cumin
Onion Bhaji, Mango
Chutney Gel**

Gluten, Milk, Egg, Sulphites
- £6.50 -

**Crispy Halloumi,
Sriracha Mayonnaise**

V - Gluten, Milk, Egg
- £6.50 -

**Marinated Black
& Green Olives**

Ve
- £6 -

**Bitterballen,
Dijon Mustard Mayonnaise**

Gluten, Milk, Egg, Mustard
- £7 -

**Warm Sourdough,
Sage & Crispy Onion Butter**

V - Gluten, Milk
- £7 -

Starters

Autumn Soup of the Day

A combination of the finest seasonal produce creates a warming seasonal soup, showcasing the best ingredients available from our growers and suppliers. Always served with a chunk of warm bread from our pastry section.

V - Ask about Allergens

**Pressed Coronation Chicken Thigh,
Mango Chutney, Bombay Granola,
Roast Almond Purée**

Pressed coronation chicken thigh served with sweet mango chutney, crunchy Bombay granola and a smooth roasted almond purée. A fragrant dish combining gently spiced chicken with sweet, nutty and aromatic flavours.

Almond

**Smoked Beetroot Tartare, Beetroot and
Saffron Purée, Caraway Tapioca Cracker,
Walnut Crumb**

Smoked beetroot tartare served with a smooth beetroot and saffron purée, crisp caraway tapioca cracker and walnut crumb. An earthy, vibrant dish combining gentle smokiness with warm spice and nutty flavours.

Ve - Walnut, Sulphites, Mustard

Mains

**Dorset Ale Battered Fish,
Koffman Chips, Tartar Sauce,
Chip Shop Curry Sauce and Peas**

Fresh fillet of white fish fried in a crisp, golden batter made with local Dorset ale, served with hand-cut Koffman chips.

Fish, Gluten, Milk

**Slow Cooked Pork Neck, Pickled
Mustard Seeds, Pancetta and
Smoked Bacon Jam**

Slow-cooked pork neck served with sharp pickled mustard seeds and a rich pancetta and smoked bacon jam. A deeply savoury dish balancing tender pork with smoky, sweet and tangy flavours.

Sulphites, Celery, Mustard

Market Fish of the Day

The best, freshest fish available from local fisheries, served with seasonal accompaniments. As our catch varies with availability, the specific fish will be confirmed on the day.

Please ask about allergens

**Butternut Squash Kiev, Sage and
Garlic Butter, Crispy Potato Skin,
Shoestring Fries, Squash Purée**

Crisp butternut squash Kiev filled with sage and garlic butter, served with crispy potato skin, shoestring fries and smooth squash purée. A comforting autumnal dish combining sweet squash with fragrant herbs and rich garlic butter.

Ve - Celery, Mustard

Koffman Chips

Ve

**Broccoli and Blue
Viny Mac 'n' Cheese**

V - Gluten, Milk

SIDES

Supplement Charge of £7 Applies

Cider Braised Red Cabbage

Ve - Sulphites

Chive Buttered New Potatoes

V - Milk

Buttered Autumn Brassicas

V - Milk

Desserts

**Sticky Ginger Cake,
Miso Butterscotch,
Stem Ginger Ice Cream**

A warm sticky ginger cake served with rich miso butterscotch and smooth stem ginger ice cream.

A comforting autumnal dessert balancing warming spice with sweet and savoury flavours.

V - Gluten Milk, Egg, Soya

**Granny Smith Crumble Tart,
Vanilla Ice Cream**

A crisp Granny Smith apple tart topped with a buttery crumble and served with smooth vanilla ice cream. A comforting classic combining sharp apple, sweet crumble and creamy vanilla flavours.

V - Gluten, Milk, Egg

**Chai Spiced Poached Pear, Chocolate
Ice Cream, Toasted Almonds**

A gently poached pear infused with warming chai spices, served with rich chocolate ice cream and toasted almonds. A fragrant dessert balancing delicate spice, dark chocolate and nutty flavours.

Ve - Soya, Almond

**Selection of Dorset and
Somerset Cheeses**

Supplement charge of £8 applies.

A wide range of award-winning local cheeses, with biscuits and tangy chutney.

V - Gluten, Celery, Milk, Nuts

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.