

THE ARBER GARDEN



SMALL PLATES

- Crispy squid, chilli and lime dip 9.5
- Macadamia cheese & marinated figs, honey, mint, pine nuts & cranberry *pb* 9
- Game terrine, spiced apple chutney 10
- Potted salmon, dill crème fraîche, melba 10.5
- Rare breed steak tartare, garlic crisps, egg yolk, rosemary crumb 12

GO BOTTOMLESS 24PP

90 mins of unlimited beer, prosecco, aperol spritz or our summer cup cocktail.

BRUNCH

- Brunch courgette & sweetcorn fritters, sautéed spinach, tomato relish, chopped egg *v* 9.5
- Avocado & poached egg on toast, pickled radish, sprouting grains *v* 12
- Baked eggs, tomato, pepper, green pea & ham hock 11
- Granola bowl, coconut yoghurt, banana, berries *pb* 9
- Spinach & ricotta waffles, smoked salmon, lemon crème fraîche, keta caviar 13

MAINS

- Chicken breast, honey carrot, shallot, cauliflower, tarragon jus 22
- Lamb rump, crushed potato, kale, crumb, port jus 25
- Chalk stream trout, bacon, colcannon, parsley sauce 24
- Grilled white asparagus, roasted fennel, tarragon, pine kernels *pb* 22
- Autumn squash salad, kale, red cabbage, avocado, mixed seeds, balsamic *pb* 14
- Chicken & avocado caesar salad, cos lettuce, bacon, rocket & croutons 18
- Mushroom & beetroot burger, slaw, smoked cheddar, spicy mayo, skin on fries *pb* 17
- Aged beef burger, cheddar, bacon, pickled red onions, relish, skin on fries 18
- Stokes Marsh Farm ribeye 220g, skin on fries 32
- Crispy breaded haddock, skin on fries, crushed peas & tartar 17

SIDES

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| Skin on fries, rosemary salt <i>pb</i> 5 | Tenderstem broccoli, garlic, chilli flakes <i>pb</i> 5 |
| Crispy potato, bacon, shallot 5 | Mixed leaf salad <i>pb</i> 4 |

pb Plant-based *v* Vegetarian

Please inform us if you have any dietary or allergen requirements.

An optional 12.5% service charge will be added to your bill.

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

NV Prosecco, Prima Alta, Brut, Veneto, ITA 8 / 39

NV Prosecco Rosé, Tenuta di Collalbrigo, Veneto, ITA 9 / 45

NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA 13 / 70

NV Gratiot-Pillière, Brut Rosé, Champagne, FRA 13 / 70

WHITE

'20 Sauvignon Touraine

'Flint', C. & D. Delecheneau, Loire Valley, FRA 9 / 36

'20 Vermentino

'Alchymist Blanc', Valérie Courrèges, Provence, FRA 7 / 26

'20 Riesling

Trocken, Selbach-Oster, Mosel, GER 11 / 43

'20 Macon Villages

'Cinq Terroirs', Famille Paquet, Burgundy, FRA 12 / 50

ROSÉ

'21 Côtes de Provence

'L'Écorce Buissonnière', Provence, FRA 9 / 36

'21 Côtes de Provence

'Quatre Vin', Famille Negrel, Provence, FRA 12 / 48

'21 Côtes de Provence

Château Miraval, Provence, FRA 13 / 52

RED

'20 Pinot Noir

Cotes Nuits Chaillots, Gachot-Monnot, Burgundy, FRA 17 / 68

'20 Grenache/Cabernet

'Alchymist Rouge', Provence, FRA 7 / 26

'20 Touriga Nacional

'Guarda Rios Tinto', Monte da Ravasqueira, Alentejo, POR 8 / 28

'13 Malbec

Cahors, 'Le Combal', Dom. Cosse Maisonneuve, SW FRA 12 / 45

BEER

PINT

Braybrooke Lager, England, 4.8% 6.2

Peroni, 'Nastro Azzurro', Lager, Italy 5.1% 6.8

Five Points, 'Extra Pale Ale', England 4% 6.5

Crate 'Indian Pale Ale', England 6% 6.8

Guinness, 'Stout', Ireland 4.2% 6.2

Sandford Orchards Cider, 'Devon Mist', England 4.5% 6.2

BOTTLE

Braybrooke Lager, England, 4.8% 5.8

Five Points, 'Pale Ale', England 4.4% 5.5

Hiver, Blonde, England 4.5% 5.5

Peroni, Gluten Free, Italy 5.1% 5.5

Sandford Orchards, Blackberry Cider, England, 4% (50cl) 5.8

COCKTAILS

Summer Cup 11 [glass] / 42 [jug]

Sipsmith London Cup, cucumber, strawberries, lemon, mint & lemonade

Garden Mojito 12

East London Liquor Co. Vodka & Rum, triple mint tea, lavender, marjoram & rosemary

Crystal Pina Colada 13

Doorly's XO Rum, 30&40 Eau de Vie, Velvet Falhermun, pineapple & coconut

Melon Ramos Fizz 13

Hendricks gin, Melonade, Manzanilla, lemon & Prosecco

Strawberry Bloom 9.5

Strawberry infused brown butter washed Vodka, Sauvignon Blanc, Manzanilla & Jasmine

Star Of Passion 9.5

East London Vodka, pineapple & passion fruit

Jasmine Hiball 11.5

Jasmine infused Monkey Shoulder, apricot & Soda Water

Bloody Margarita 11

Tapatio, Illegal Mezcal, Tamarillo tomato, agave, lime & bitters

Botanist's Negroni 10.5

East London Liquor Co. Kew Gin, Suze, vermouth, Feijoa Oleo & bergamot

Spiced Rum Old Fashioned 13

Two Drifters Light Spiced Rum, Muyu Chinotto & maple

G&T'S & SPRITZ

Rose & Jasmine G&T 8 / 13.5

Bloom Rose & Jasmine Gin, tonic

Classic Citrus G&T 8.5 / 14.5

Tanqueray 10, lemon & tonic

Gin & Basil Spritz 12

Douglas fir infused East London Liquor Co. Gin, apples, basil, prosecco & soda

0%

Sober Rossini 6

Noughty Chardonnay 0% Sparkling & strawberry

Douglas Fir & Basil Spritz 6

Douglas Fir, apple, basil, Noughty Chardonnay 0% Sparkling & soda

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