

THE ARBER GARDEN



SMALL PLATES

- Crispy squid, chilli and lime dip 9.5
Macadamia cheese & marinated figs, honey, mint, pine nuts and 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

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
Go Bottomless for £24pp - 90 mins of unlimited beer, prosecco, aperol spritz or our summer cup cocktail.

SUNDAY ROAST

- Roast chicken, bread sauce 19 Herb stuffed leg of lamb 22
Roast rib of beef, horseradish cream 21 Beetroot wellington, mushroom gravy *pb* 17.5
All served with roast potatoes, seasonal vegetables, yorkshire pudding & house gravy

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

- Skin on fries, rosemary salt *pb* 5 Tenderstem broccoli, garlic, chilli flakes *pb* 5
Crispy potato, bacon, shallot 5 Mixed leaf salad *pb* 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
Troocken, 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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