

THE ARBER GARDEN



SNACKS

Mixed nuts *pb* 5 Nocellara Olives *pb* 5 Bread roll & Maldon butter *v* 5 Truffled Welsh rarebit 8

SMALL PLATES

Butternut squash soup, pumpkin seeds, chilli *pb* 8
Salmon tartare, dill crème fraîche, crispy sourdough 11
Crispy Squid, chilli sauce, lime *gf* 9.5
Beef shin croquettes, worcestershire ketchup 9.5
Game terrine, dried fruit puree, pickled apricots, rye cracker 10

SHARING BOARDS

Veggie board 19 Cured meat board 21.5
Olives, sun dried tomatoes, chutney, macadamia
cheese, pea dip, courgette, aubergine dip & broccoli *pb* Sausage roll, ham hock, sun dried tomatoes, pickles,
grilled vegetables, chutney, cheddar, sourdough

SALADS

Caesar salad, cos lettuce, bacon, avocado, croutons, parmesan 14
Winter squash salad, kale, mixed seeds, pickled red cabbage, hazelnut dressing *gf pb* 12
+ Feta cheese 4 Vegan Feta 4 Grilled chicken 5 Avocado 3

MAINS

Roast breast of chicken, braised root vegetable barley, chicken jus 22
Crispy fish & chips, crushed peas, house tartar 18
Mushroom & beetroot burger, pickled cabbage, smoked vegan cheddar, spicy mayo, skin on fries *pb* 16.5
Baked Atlantic Cod, fondant potato, kale, shallots, parsley cream sauce *gf* 24
Mushroom & leek pie, caramelised onion *v* 17
Old English sausage & mash, roasted shallot, red wine gravy 18
Dexter beef burger, house pickles, smoked cheddar, gem lettuce, caper and shallot relish, skin on fries 16.75
+ streaky bacon 2

STEAK

Sirloin steak 220g 27 **ALL SERVED WITH SKIN ON FRIES**
Dexter beef ribeye 220g 34 + Peppercorn 3.5 Blue cheese 3 Red wine jus 3
Châteaubriand 550g (for 2 to share) 75

SIDES

Skin on fries *gf pb* 5
Truffle & parmesan skin on fries *gf* 6
Creamed potatoes, crispy shallots *gf v* 6
Mixed leaf salad *gf pb* 5
Green beans, confit shallots *gf v* 5

gf Gluten free *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 9 / 39

NV Prosecco Rosé, Tenuta di Collalbrigo, Veneto, ITA 9.5 / 45

NV Gratiot-Pillière, Brut Rosé, Champagne, FRA 14 / 70

NV Billecart-Salmon, 'Brut Réserve', Brut, Champagne, FRA 14 / 70

WHITE

'21 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

'21 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 Grenache/Cabernet

'Alchymist Rouge', Provence, FRA 7 / 26

'21 Touriga Nacional

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

'17 Malbec

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

'20 Pinot Noir

Pinot Noir, Bourgogne Rouge, Xavier Monnot, Burgundy, FRA 17 / 68

BEER

PINT

Braybrooke Lager, England, 4.8% 6.4

Peroni, 'Nastro Azzurro', Lager, Italy 5.1% 6.9

Five Points, 'Extra Pale Ale', England 4% 6.7

Crate 'Indian Pale Ale', England 6% 6.9

Guinness, 'Stout', Ireland 4.2% 6.4

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

BOTTLE

Braybrooke Lager, England, 4.8% 6

Five Points, 'Pale Ale', England 4.4% 6

Hiver, Blonde, England 4.5% 6

Peroni, Gluten Free, Italy 5.1% 6

Sandford Orchards, Blackberry Cider, England, 4% (50cl) 6

COCKTAILS

Winter Cup 11 [glass] / 42 [jug]

Sipsmith London Cup, cucumber, orange, blackberry, mint & lemonade

Star of Passion 9.5

East London Liquor Co. Vodka, pineapple, lime, vanilla, passion fruit

Winter Garden Mojito 13.5

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

Agnes Arber Martini 15

Umami gin, Sapling vodka, Dolin blanc, lemon & olive

Nectarine Ramos Fizz 14.5

Hendricks gin, nectarine, Manzanilla, lemon & Prosecco

Orchard Royale 11

Whitley Neil quince gin, apricot, lemon, honey & prosecco

King of Fitzrovia 13

Monkey Shoulder Scotch, Ardbeg Uigeadail, ginger, sage & honey

Mango & Chilli Margarita 13

Tapatio tequila, Illegal mezcal, mango, spicy agave & lime

Fig Negroni 12

Agnes Arber gin, fig, Campari & Cocchi di Torino

Big Apple Old Fashioned 14

Sassy calvados, Two Drifters spiced rum, 30&40 aperitif, maple & clove

G&T'S & SPRITZ

The Garden 8.5 / 13.5

ELLK Kew Gardens gin, violette, rose, light tonic water

The Forest 8.5 / 13

Scilly Island gin, pine, bergamot & tonic

Gin & Basil Spritz 12

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

0%

Fireside Collins 6.5

Honey, sage, lemon, maple & Sassy 0% cider

Pine & Basil Spritz 6.5

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