



THE ARBER GARDEN

SMALL PLATES

SOUP

wild garlic & foraged nettle [pb] 8

CRISPY SQUID

wild garlic mayonnaise 9.5

WESTCOMBE RICOTTA

raw courgette, sherry vinegar, pistachio [v] 10

WYE VALLEY ASPARAGUS

poached duck egg, Cotswold cured ham, wholegrain mustard 11

BRUNCH

COURGETTE & SWEETCORN FRITTERS

sautéed spinach, tomato relish, chopped egg [v] 8

AVOCADO & POACHED EGG ON TOAST

pickled radish, sprouting grains [v] 10

BAKED EGGS

green pea & ham hock 10

SUNSHINE BREAKFAST BOWL

coconut yoghurt, banana, dragon fruit [pb] 8

SPINACH & RICOTTA WAFFLES

smoked salmon, lemon crème fraîche, keta caviar, dandelion 10

FLATBREADS

ROASTED CHERRY TOMATO

north London mozzarella, black garlic, marjoram [v] 10

SPICED COTSWOLD SAUSAGE

English broad beans, lovage, mozzarella 11

DORSET CRAB

courgette flower, pickled chilli, wild garlic 12.5

WYE VALLEY ASPARAGUS

vegan feta, pickled fennel, preserved lemon [pb] 12

WEEKEND TIPPLES

PASSION FRUIT MIMOSA

fermented passion fruit, agave, fresh OJ, sparkling wine 11

BLOODY AGNES

wasabi vodka, tomato juice, umami bitters, Tabasco, honey water 11

CLASSIC BLOODY MARY

East London Liquor Co. Vodka & house-spiced tomato juice 9

SUNDAY ROAST

*Served with roast potatoes, seasonal vegetables,,
Yorkshire pudding & house-made gravy*

HALF ROAST CHICKEN

purple sprouting broccoli, bread sauce 19

HERB STUFFED ROAST RIB OF BEEF

roasted heritage carrots, horseradish cream 21

SLOW COOKED LEG OF LAMB

hispi cabbage, wild garlic 20

NEW POTATO & TURNIP WELLINGTON

portobello mushroom gravy [pb] 16

SALADS

SPRING SUPERFOOD

chickpea, cucumber, apple, fregola,
agave & grain mustard dressing [pb] 12

NOURISH BOWL

soft boiled egg, broad beans, samphire, radishes,
black quinoa [v] 12

ADDITIONS

Avocado 2

English fettle 4

Vegan feta 3.5

Grilled free-range chicken 4

Hot smoked salmon 4

LARGER PLATES

GRILLED WHITE ASPARAGUS

roasted fennel, tarragon, pine nuts [pb] 22

CORNISH HALIBUT

smoked bacon, spring colcannon, parsley sauce 24

35 DAY DRY AGED BEEF BURGER

cheddar, streaky bacon, beetroot relish, skin on fries 17

GARDEN BURGER

Moving Mountains pattie, smoked cheddar, spiced mayo,
skin on fries [pb] 16

BREADED HADDOCK

lovage mushy peas, tartar sauce, triple cooked chips [v] 16.5

SIDES

Skin on fries, rosemary salt [pb] 4.5

Jersey royal potatoes, wild garlic [pb] 4.5

Purple sprouting broccoli, lovage [pb] 4.5

Peas, beans, broad beans & mint [pb] 4

Mixed leaf & soft herb salad [pb] 3.5

[pb] Plant-Based [v] Vegetarian [*] May Contain Shot • Flatbreads arrive when ready

Please inform us if you have any dietary or allergen requirements • An optional 12.5% service charge will be added to your bill • @thearbergarden • Meet the family at openhouselondon.com



THE ARBER GARDEN

COCKTAILS

GIN & BASIL SPRITZ

Douglas fir infused East London Liquor Co. Gin,
apples, basil, prosecco & soda 12

FRESH FIG SPRITZ

30&40 Double Jus, Buffalo Trace, fig, apples,
Prosecco & soda 11

GARDEN MOJITO

East London Liquor Co. Vodka & Rum, triple mint tea,
lavender, marjoram & rosemary 12.5

MELON RAMOS FIZZ

Hendricks gin, Melonade, Manzanilla,
lemon & prosecco 11

MARTINI BY THE SEA

Oyster shell infused Audemus 'Umami' Gin,
dry vermouth & olive 12

BLOODY MARGARITA

Tapatio, Illegal Mezcal, Tamarillo tomato, agave,
lime & bitters 11.5

SIGNATURE G&T'S

CHARRED SAGE

East London Liquor Co. Louder Gin, charred sage,
honey & light tonic 11

THE FORRAGER

FAIR. Gin, apple, fennel, sugar snap pea & light tonic 12

THE AGNES ARBER

Agnes Arber Gin infused with jasmine tea,
honey lemon & tonic water 12

CHAMPAGNE & SPARKLING

NV PROSECCO

Prima Alta, Brut, Veneto, Italy 8 / 39

NV BILLECART-SALMON

Brut Réserve', Brut, Champagne, France 13 / 70

NV GRATIOT-PILLIÈRE ROSÉ

Brut, Champagne, France 13 / 70

NV PIERRE MONCUIT

Gr& Cru Blanc de Blancs, Brut, Champagne, France 85

NV BILLECART-SALMON ROSÉ

Brut, Champagne, France 89

ROSÉ

'20 CÔTES DE PROVENCE ROSÉ

'l'Écorce' Buissonnière', Valérie Courrèges, France 8.5 / 35

'20 CÔTES DE PROVENCE ROSÉ

Château Miraval, Provence, France 12 / 45

'18 PINOT NOIR ROSÉ

Rosaville Rd', London Cru, Engl& 48

ORANGE

'17 LISTAN BIANCO

Borja Perez, Tenerife, Spain 11 / 45

WHITE

'20 VERMENTINO

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

'19 SAUVIGNON TOURAINE

'Flint', C. & D. Delecheneau, Loire Valley, France 8.5 / 35

'18 CHENIN BLANC

'Bel Air', La Grange Tiphaine, Loire Valley, France 12 / 48

'17 CHARDONNAY

Bourgogne Blanc, Thierry Pillot, Burgundy, France 14 / 58

RED

'20 GRENACHE CABERNET

'Alchymist Rouge', Valérie Courrèges, Provence, France 7 / 26

'18 TOURIGA NACIONAL

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

'14 MALBEC CAHORS

'Le Combal', Domaine Cosse Maisonneuve, S.W France 11.5 / 44

'16 PINOT NOIR

Maranges, Bertr& Bachelet, Burgundy, France 13 / 54

*We proudly champion independent
& biodynamic producers*

For a broader selection of cocktails & wines, just ask to see a menu.

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