

ARBOR

RESTAURANT

TO FINISH

Summer Vegetable Pudding, Mascarpone Ice Cream, Proper Custard — 7.50 —

Not just an indulgent way to hit your five a day.

This unique pudding highlights the subtle sweetness of locally grown courgette, carrot and squash then leaves you in no doubt that it's pudding time with a generous dollop of homemade Mascarpone ice cream and a freshly whipped up proper English custard.

Strawberry Blancmange, Pistachio Parfait & Marinated Strawberries — 8.50 —

Retro dessert alert! Summer without jelly is like tea without biscuits. Fresh New Forest strawberries are marinated in Black Cow Vodka then tamed (a bit) with rich Devon cream to create a very moreish blancmange, which screams summer. Served with a vibrant, nutty pistachio parfait.

Gf, Ve

Baked Chocolate Pudding, Malted Fudge Ice Cream — 8.00 —

Chocolate pud shouldn't be banished to the long nights of winter. Our take on this classic dessert is light, fluffy and deeply flavoured. Decadent enough to deserve its name but cooling enough to round off a perfect summer's meal.

Gf

Vegan Blueberry & Buckwheat Sponge, Blueberry Sorbet & Almond — 7.50 —

Rich, light, airy and freshly baked. It's vegan and it's gluten free but you wouldn't know it. This is a sweet, fruity hit of a pud celebrating seasonal Dorset blueberries in homemade sorbet and compote. Slightly salty, very crunchy almond praline adds nutty texture

Gf, Ve

Coconut & Pineapple Cheesecake, Pineapple Curd, Banana & Rum Ice cream — 7.50 —

It's wasn't all bleak in the seventies - there was Pina Colada and bananas in rum for a start.

This dessert captures these classic flavour combinations in summery style. Rich but light coconut & pineapple cheesecake served with spirited ice cream and topped with a hot juicy crispy pineapple fritter.

AFTER DINNER TIPPLE

Grahams Late Bottled Vintage Port — 75ml 5.50 —

Matured in seasoned oak and bottled at four to six years of age, this port boasts rich red fruit balanced by peppery tannins.

QuiQuiRiQui Matatlan Mezcal — 25ml 5.50 —

Tequila's grown-up cousin is best sipped, not slammed. A spectacular starter Mezcal to ease into the traditional smoky spirit. Served straight with an orange slice.

Casamigos Reposado — 25ml 8.20 —

Casamigos Tequila, is a small batch, ultra premium tequila owned and produced by George Clooney and friends. Very smooth, no need for the salt or lime.

Liqueur Coffees — 6.50 —

Irish Coffee with Jameson
Italian Coffee with Amaretto
Baileys Coffee
French Coffee with Cognac

I Capitelli IGT, Anselmi — 37.5cl 46.00 / 75ml 10.50 —

Stunningly rich and complex dessert wine, packed with apricot, honey and pear flavours with tobacco and cedar notes. Garganega grape from Veneto, Italy.

Entice, Hattingley Valley, Hampshire — 37.5cl 48.00 / 75ml 12.00 —

Entice is an elegant dessert wine. Pale gold with powerful aromas of peach and elderflower. Crisp acidity balances perfectly with the late harvested Bacchus to give a honeyed finish.

Gozenshu 9 Yuzushu Sake, Tsuji Honten — 50cl 38.00 / 75ml 5.80 —

Rich, sweet yet balanced marmalade flavours with a long, pronounced finish. Suitable as an aperitif, dessert sake or cocktail ingredient. We serve cold with ice or with soda.

Quinta do Infantado NV 10-Year-Old Tawny Port — 75ml 8.00 —

Light tawny in colour, with flavours of dried fruits and hints of citrus fruits, this port is medium weight in the mouth and elegant.

Rumbullion — 25ml 5.00 —

An English rum from Kent with a blend of the finest Caribbean rum, creamy Madagascan vanilla and zesty orange peel. Enjoy it neat, or with ice and a squeeze of fresh lime.

FAIR. Belize Rum 5yo — 25ml 5.50 —

5 year old rum made exclusively using Fair Trade sugar cane from Belize. This goes beautifully with fairtrade chocolate! Served straight.

Hot Drinks

Single Shot Espresso — 2.80
Flat White — 3.20
Cappuccino — 3.20
Selection of Teas — 3.00

DESSERT COCKTAILS

Mint & Chocolate Martini — 9.00 —

A decadent liquid dessert - vodka and Crème de Menthe, shaken and poured over layers of Baileys Irish Cream and chocolate syrup. Topped with double cream sprinkled with chocolate and a fresh mint leaf.

Fairtrade Espresso Martini — 9.50 —

Black Cow Vodka, FAIR Cafe, Espresso, Sugar Syrup. Adapted from the 1983 'Vodka Espresso' invented at the Soho Brasserie, London. This is the connoisseur's way of combining caffeine and vodka except we do it fairly!

Gf = gluten free Df = dairy free Ve = Vegan V = Vegetarian

We practise fair tipping which means our team receives 100% of your gratuity (after the taxman's cut). A 10% discretionary gratuity will be added to your bill. Before you order your meal, please ask our team if you have any questions about the menu, allergies or dietary requirements. We welcome any feedback, so please tell us what you think.