

ARBOR

RESTAURANT

TO FINISH

Baked Blueberry Crumble Cheesecake, Yoghurt and Maple Ice Cream, Blueberry Curd

— 8.00 —

Sharp and sweet blueberries are folded into light and airy cream cheese and baked with a twist – a crumble topping for extra buttery crunch. Served with a maple and yoghurt ice cream, which works wonders with the blueberries.

Nf

Goes well with: I Capitelli IGT, Anselmi

Orange Posset, Chocolate Sorbet and 'Crunchie'

— 7.50 —

Food trends come and go but chocolate and orange march ever onwards hand in hand. It's a no-nonsense flavour marriage that won't go away – because it's just too good. Creamy set posset is served with rich bitter chocolate sorbet and shards of honeycomb inspired by the popular chocolate bar.

Gf, Nf

Goes well with: Sparkling Negroni

Warm Banana Bread, Toffee Sauce and Banana Sorbet

— 7.50 —

Arbor's take on classic sticky toffee pudding. All the joy of the classic, but it's gluten free and vegan. Bananas and coconut take centre stage. Warm banana bread is smothered in coconutty toffee sauce and served with a cooling banana sorbet.

Ve, Gf

Goes well with: FAIR 5yo Belize Rum

Selection of Dorset and Somerset Cheeses

— 10.50 —

Generous helpings & a wide range of award-winning local cheeses. All served up with homemade biscuits & a beautifully tangy chutney on Arbor's famous cheese tree.

Goes well with: Fonseca 10 Year Old Tawny Port

Baked Egg Custard Tart, Rhubarb and Custard Ice Cream

— 7.50 —

No Spring dessert menu would be complete without the use of local New Forest rhubarb. We team it up with an absolute classic egg custard tart topped with loads of nutmeg and serve with a nostalgia inducing rhubarb and custard ice cream. Retro dessert alert!

Nf

Goes well with: Candied Bramble Cocktail

Chocolate Delice, Mascarpone Parfait, Mocha Sauce

— 8.50 —

Chocolate delice with a salted caramel and coffee filling sits with a luxurious mascarpone parfait that cuts through the bitter chocolate and sweet caramel. A warm mocha sauce brings everything together with a hint of a coffee hit.

Gf

Goes well with: Italian Amaretto Coffee

MINI PUDS — 4.50 —

Perfect with a speciality coffee or after dinner tittle. **Select one of the following:**

Chocolate
Brownie Bites

Coconut and Lime Arancini
with Mango Purée

Ve, Nf

Honeycomb
Crunchies

Gf, Nf

Banana Fritters with
Rum Toffee Sauce

Nf

Grahams Late Bottled Vintage Port

— 75ml 5.50 —

Matured in seasoned oak & 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 & produced by George Clooney & 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

Hot Drinks

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

AFTER DINNER TIPPLES

I Capitelli IGT, Anselmi

— 37.5cl 46.00 / 75ml 10.50 —

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

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.

Fonseca 10 Year Old Tawny Port

— 75ml 8.00 —

Pioneers in organic & sustainable viticulture in the Douro valley. The result is a firm, fresh port of great structure & flavour. This port is best served chilled.

Rumbullion

— 25ml 5.00 —

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

FAIR. Belize Rum 5yo

— 25ml 5.50 —

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

Mint & Chocolate Martini

— 9.50 —

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.

DESSERT COCKTAILS

Fairtrade Espresso Martini

— 9.00 —

Black Cow vodka, FAIR cafe, espresso, sugar syrup. This is the connoisseur's way of combining caffeine & vodka, except we do it fairly!

Gf = Gluten free ~ Gfo = Gluten free option ~ Nf = Nut 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.