

ARBOR

RESTAURANT

TO FINISH

Charred Watermelon, Cucumber Jelly, Pimm's Sorbet

— 8.00 —

Our healthy option. Nothing says summer more than Pimm's, so we've turned it into a dessert! A cool fruity Pimm's sorbet sits centre stage surrounded by charred watermelon, a wobbly cucumber and mint jelly, and a purée of flash-cooked New Forest strawberries. Refreshingly seasonal.

Gf, Ve, Nf

Goes well with: Liberty Fields vodka & cucumber-watermelon tonic, 9.00

Toffee Apple Mille Feuille, Rum Caramel, Ginger Pastry Cream, Tarragon Ice Cream

— 8.00 —

Chef's favourite Granny Smith apples are warmed in a rich salted dark rum caramel until lightly crunchy. Baked filo pastry shards and an airy ginger pastry crème accompany the rich apple. Aromatic tarragon ice cream adds an anise finish to the dish.

V, Nf

Goes well with: Two Swallows Rum & Coke, 9.00

Salted Caramel Tart, Pecan Brittle, Pecan Butter & Maple Ice Cream

— 8.50 —

Luxury. Decadence. Crunch. Salted caramel tart, with thin and crispy sweet pastry base, is set in the oven until it's just wobbly. Served with homemade ice cream and a sweet pecan brittle.

V

Goes well with: Pinot Noir Rosé, Lyme Bay, 7.00

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: Peller, Riesling, Ice Wine 2015, 12.50

Maple Roast Peach, Granola, and Raspberry Sorbet

— 8.50 —

A vegan dessert you'll be protecting from other guests' invading spoons. Peaches are roasted until oozing then glazed with proper maple syrup. A gluten-free granola with freeze-dried raspberries and whole almonds adds crunch. Served with a tart raspberry sorbet.

Ve, Gf

Goes well with: Peach Cobbler, 5.50

Strawberry & White Chocolate Cheesecake, Eton Mess

— 8.50 —

Arbor's take on a classic. Local New Forest strawberries are blended into a light and creamy white chocolate cream cheese. Baked until just set and bruléed for richness. Served with a strawberry ripple ice cream, and crisp shards of meringue.

V, Nf

Goes well with: Floral Gin Spritz, 9.50

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

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.

Whisky & Malt

Chivas Regal 12yr, 25ml — 4.50

Glenlivet 12yr, 25ml — 4.50

Dalwhinnie, 25ml — 5.00

Yamazaki, 25ml — 5.20

Macallan Gold, 25ml — 5.20

DESSERT COCKTAILS

Floral Gin Spritz

— 9.50 —

A truly summery spritz: Bournemouth Potheary gin topped with prosecco and finished with our favourite tonic: Cucumber and Watermelon Double Dutch.

Fairtrade Espresso Martini

— 9.00 —

The connoisseur's way of combining two of the world's greatest pick-me-ups: caffeine & vodka. Black Cow vodka, cold-brewed Gorilla Maraba Coffee Liqueur, a shot of espresso and sugar. £1 per bottle sold donated to The Gorilla Organisation!

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.