

ARBOR

RESTAURANT

DESSERT MENU

Dark Chocolate Tart
Coffee ice cream (nf) **£8.50**

Salted Caramel Ripple Cheesecake
Banana ice cream (nf) **£8.50**

Stewed New Forest Strawberries and Rhubarb
Orange and Macadamia Nut Crumble,
Strawberry Sorbet (ve gf) **£8.00**

Coconut Panna Cotta
Mango Sorbet, Toasted coconut (nf gf) **£8.00**

Dorset & Somerset Cheeses **£11.00**
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

DESSERT TIPPLES

Monbazillac, Château La Sabatière, 2015
-75ML - £7.00
A majestic dessert wine, made from the Semillon grape, from the South West of France, that really goes beautifully with our Blue Vinney cheese.

Peller, Riesling Ice Wine, 2015
- 75ML £12.50 / 37.5CL £50 -
Something different, and very special. Naturally frozen Riesling grapes are hand-harvested at -10°C. The intense fruity flavour comes from being pressed frozen, releasing only one drop of pure extract from each grape.

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. Served chilled.

Grahams Late Bottled Vintage Port
-75ML - £5.50
Matured in seasoned oak & bottled at 4-6 years, rich red fruit balanced by peppery tannins

DESSERT TIPPLES

Vesper Martini - £9.50
Black Cow Vodka, Portobello Road Gin, Lillet.

Fairtrade Espresso Martini - £9.00
Black Cow vodka, coldbrewed Gorilla Maraba Coffee Liqueur, a shot of espresso and sugar. £1 per bottle sold donated to The Gorilla Organisation!

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.

Rumbullion – 25ML - £5.00
An English rum from Kent with a blend of the finest Caribbean rum, creamy Madagascan vanilla & zesty orange peel. Enjoy it neat, or with ice & fresh lime.

Beanpress Coffee and Dorset Tea **£3.20**

Espresso

Single Shot **£2.80**

Double Shot **£3.50**

Macchiato **£3.50**
Single shot of espresso topped with a dash of foam

Americano **£3.50**
Double shot of espresso topped with hot water

Cafe Latte **£3.50**
Double shot of espresso with steamed milk

Before you order your dessert, please ask our team if you have any questions about the menu, allergies or dietary requirements

*Gf = Gluten free ~ Gfo = Gluten free option ~
Df = Dairy free ~ Dfo = Dairy free option ~
Ve = Vegan ~ Veo = Vegan option ~
V = Vegetarian ~ Nf = Nut free*

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