

# ARBOR

RESTAURANT

## TO FINISH

### Maple and Pecan Pie, Caramelized White Chocolate Ice cream

— 8.50 —

Our baked buttery pastry flecked with sea salt, filled with pecans, maple and brown sugar, delivering a butterscotch flavoured, texturised pie Served alongside an ice cream made by caramelizing white chocolate.

*Goes well with 50ml  
Two Swallows rum on ice, 8.00*

### Salted Caramel Delice, Banana Parfait

— 8.00 —

A dessert to leave room for!! This soft set mousse made with Dorset cream and

salted caramel is served with an iced parfait rolled in crunchy dried banana flakes. The result is our take on banoffee flavours.

*Gf Nf*

*Goes well with 50ml Rumbullion 10.00*

### Buttermilk Pannacotta, Poached Strawberries, Pistachio Granola

— 8.50 —

The slight sourness of buttermilk is perfect for this summers New Forest strawberries, which are lightly poached to intensify their flavour. A crunchy granola made with gluten free oats and green pistachios sits well with the smooth pannacotta and sweet fruit.

*Gf*

*Goes well with Nyetimber Cuvee Cherie, 11.00*

### Selection of Dorset and Somerset Cheeses

— 11.00 —

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

*Goes well with 75ml Fonseca 10 Year Old Tawny Port, 8.00*

### Baked Peanut Butter Cookie, Chocolate Ice Cream

— 8.00 —

Our homemade, gooey centered, peanut butter cookie dough baked to order in a cast iron skillet, served with a vegan chocolate ice cream made with coconut milk.

*Gf Ve*

*Goes well with Yamazaki whisky, 10.40*

### Lemon Cheesecake, Yogurt and Rooftop Honey Sorbet

— 8.00 —

A time intensive dessert is our yogurt and

honey sorbet, and fortunately for us, the bees from our rooftop do all the hard work! We serve our refreshing sorbet alongside a super zesty citrus cheesecake with crunchy shards of honeycombe.

*Nf*

*Goes well with Pellar, Ice Wine 12.50*

## MINI PUDS — 4.00 —

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

Brownie Bites

*Nf*

Honeycomb Crunchies

*Gf, Nf*

Salted Caramel Fudge

*Gf, Nf*

## AFTER DINNER TIPPLES

### 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 5.60 —

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 8.30 —

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

— 6.70 —

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

### Hot Drinks

Single Shot Espresso — 2.90  
Flat White — 3.30  
Cappuccino — 3.30  
Selection of Teas — 3.10

### 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 Madagascan vanilla & zesty orange peel. Enjoy it neat, or with ice & a squeeze of fresh lime.

### Whisky & Malt

Chivas Regal 12yr, 25ml — 4.60  
Glenlivet 12yr, 25ml — 4.80  
Dalwhinnie, 25ml — 5.20  
Yamazaki, 25ml — 5.20  
Macallan Gold, 25ml — 5.40

## DESSERT COCKTAILS

### Tiramisu Martini

— 10.00 —

A delicious dessert in a glass! Conker Cold Brew, Brandy, Vanilla Vodka, Cacao, Cream  
Can also be made decaf with Decaf Cold Brew

### Green House Espresso Martini

— 9.50 —

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.