

# ARBOR

RESTAURANT

## TO FINISH

### Chocolate Orange Choux Bun, Baileys Hot Chocolate Sauce

— 8.50 —

A giant Choux bun with Chocolate Orange flavour mousse inside, a side of hot Baileys chocolate sauce.

We know this one will be a firm favourite this Winter!

*Nf*

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

### Spiced Caramel and Gingerbread Cheesecake, Christmas Pudding Ice Cream

— 8.00 —

Ginger biscuit base, Spiced Caramel is swirled through the cream cheese. Very indulgent dessert, go on you deserve it!

*Nf*

*Goes well with 50ml Rumbullion 10.00*

### Pumpkin Pie, Nutmeg Ice cream, Pecan Brittle

— 8.50 —

A great seasonal dish, pumpkin sourced close to home from Sopley Farm. Our homemade nutmeg Ice cream combines well with the pumpkin and the Pecan brittle adds the texture. This dish is served cold.

*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*

### Orange and Cranberry Posset, Slow Gin Jelly, White Chocolate Shortbread

— 8.50 —

Orange and Cranberry puree with the best Dorset Cream. Slow Gin jelly is set on the top and finished with Shortbread filled with chunks of white chocolate.

*Nf Gf*

*Goes well with Yamazaki whisky, 10.40*

### Mulled Berry Eton Mess

— 8.50 —

Blackberries are the dominant berry flavour mulled with cider and cinamon, cloves and star anise. Served as a roulade.

*Ve Gf*

*Goes well with Pellar, Ice Wine 12.50*

## MINI PUDS — 4.00 —

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

Aero Bites  
*Nf Gf*

White Chocolate,  
Coconut Truffle  
*Gf, Nf*

Salted Caramel Fudge  
*Gf, 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 5.60 —

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 great-est 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 12.5% 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.