

# ARBOR

## RESTAURANT

### TO FINISH...

#### Dark Chocolate Fudge Cake with Hot Fudge Sauce and Salted Fudge Ice Cream — 6.50 —

A rich, dense homemade sponge, shot through with glossy chocolate ganache, is pressed and served with the warm, velvety sauce and an indulgent ice dotted with chunks of homemade fudge.

#### Vegan Chocolate Mousse with Peanut Praline and Banana Sorbet — 6.50 —

Avocado forms the perfect secret base for this creamy, sinfully healthy mousse, bound with smooth peanut butter and bitter cocoa. The nutty praline brings the perfect note of brittle sweetness.

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#### Lemon Puddle Pudding with Raspberry Ripple and Meringue Parfait — 6.50 —

A refreshing pud perfect for spring and summer: light, zesty sponge floats in tart lemon curd alongside a creamy frozen parfait loaded with homemade meringue and chunks of shortbread and a fresh raspberry sauce.

#### Baked Banana Cheesecake with Butterscotch Ice Cream and Banana Fritter — 6.50 —

Fresh bananas folded into a sweetened cream-cheese topping and layered over a homemade oaty biscuit base are a deliciously subtle foil for decadent toffee-flavoured ice cream and a hot freshly made banana fritter.

#### Rhubarb and Custard Arctic Roll with Rhubarb Fool — 6.50 —

This 70s classic, upcycled with spring flavours, has velvety vanilla ice cream and a layer of fresh New Forest rhubarb jam wrapped in airy sponge, teamed with a silky fool made from tart rhubarb compote and Mascarpone.

#### Selection of Dorset and Somerset Cheeses — 9.50 —

A generous selection of the best award-winning local varieties, all of which we are proud to feature on our cheeseboards. Served up with homemade biscuits and chutney on Arbor's famous cheese tree.

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### FINISH WITH A DESSERT WINE, A GLASS OF PORT, LIQUEUR COFFEE OR HOT BEVERAGE

#### Late Harvest Semillon, Valentini Bianchi, Mendoza, Argentina — 37.5ml 23.00 / 75ml 6.50 —

A rich golden colour with honey perfumes, this gorgeous dessert wine combines the full-bodied flavour of juicy stone fruits with gentle vanilla complexity and a lively citrus acidity.

#### Grahams Late Bottled Vintage Port — 75ml 5.50 —

Matured in seasoned oak and bottled at four to six years of age, this intense, dark port boasts rich red fruit balanced by taut, peppery tannins.

#### Muscat de Rivesaltes, Roussillon, France — 37.5ml 31.50 / 75ml 8.50 —

From the largest organic and biodynamic estate in France comes this lovely pale-gold vintage: fresh, vibrant aromas of citrus and exotic tropical fruit, pure apricot flavours and notes of mint and spice.

#### Liqueur Coffees — 6.50 —

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

#### Quinta do Infantado NV 10-Year-Old Tawny Port — 75ml 8.00 —

Light tawny in colour, with flavours of dried fruits and hints of citrus fruits, this port is medium weight in the mouth and elegant with a long finish.

#### Hot Beverages

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

### DESSERT COCKTAILS

#### Mint & Chocolate Martini — 9.00 —

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.

#### Espresso Martini — 8.50 —

Vodka, Kahlua, Espresso, Gomme Syrup. Adapted from the 1983 'Vodka Espresso' invented at the Soho Brasserie, London. Forget the 'Vodka Red Bull', this is the connoisseur's way of combining caffeine and vodka.

*Gf = gluten free Df = dairy 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.