

ARBOR

RESTAURANT

New Forest Strawberry Trifle, Lemon Thyme Ice Cream

— 8.00 —

An absolute British classic! Using Dorset cream our pastry chef has made a stunning free-standing trifle. Vanilla sponge, custard, jelly & fresh cream perfect for the warm weather. New forest strawberries are the star of the show. Served with a fragrant citrus lemon-thyme ice cream.

Nfa, Gfa

Chocolate Fudge Cake with Cherry Ice Cream and Honeycomb Crunchies

— 8.00 —

Rich indulgent yet a soft warm sponge makes a treat for chocolate lovers. Although plant based you would never tell. British cherries and soya milk are churned to create a glossy ice cream. Served with soaked cherries and dark chocolate coated honeycomb for added texture.

Ve, Gfa

Orange Cheesecake served with a Buttermilk Ice Cream

— 8.00 —

Fresh oranges mixed into this smooth set baked cheesecake will brighten up your day. The thin orange jelly set on the top of the cheesecake, really does make a beautifully vibrant summery dessert. Served alongside a sour tangy buttermilk ice cream.

Nfa

Selection of Dorset and Somerset Cheeses

— 12.00 —

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.

Ruby Chocolate Delice with Raspberry Ripple Ice Cream

— 8.50 —

This light sweet mouse like dessert will melt in your mouth. Made from ruby cocoa beans this uniquely sour and fruity noting chocolate pairs beautifully with our fruit. With a runny raspberry centre this will always excite the palette. This sits alongside our vanilla gelato that has had locally sourced raspberries folded through to make a ripple.

V, Nfa, Gfa

Peach Crumble Tart with Almond Custard and Peach Bellini Ice Cream

— 8.00 —

This warm mellow tart has a luscious fruity centre encased in a pastry shell. This sits underneath an oatly crisp biscuit topping. Served with a warm nutty custard this makes for a summery twist of a dessert. Natural peach juice is made into this boozy cocktail of an ice cream.

V

MINI PUDS — 5.00 —

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

Lemon White Chocolate Fudge

V, Nfa, Gfa

Honeycomb Crunchies

Ve, Nfa, Gfa

Raspberry Rose Marshmallow

V, Gfa, Dfa, Nfa

Whilst we make every effort to ensure our dishes are prepared without cross contamination of allergens, we do operate in a small space so please be aware of this when choosing your dishes. Please ask a member of the team for further allergen information

AFTER DINNER TIPPLES

Churchills Reserve Port

— 100ml 7.90 —

Four years in oak gives a measure of complexity, whilst still retaining a dark ruby colour and still fresh and fruity. The quality of this wine is such that it is described as 'Vintage Character', putting it in a category above its competitors.

Grappa Tosolini

— 25ml 6.00 —

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

— 7.50 —

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

Hot Drinks

Single Shot Espresso — 3.20
Flat White — 3.30
Cappuccino — 3.30
Selection of Teas — 3.10

Whisky & Matt

Glenlivet 12yr, 25ml — 4.80
Dalwhinnie, 25ml — 5.20
Yamazaki, 25ml — 5.20

Churchills 10yrs Old Tawny

— 100ml 12.00 —

Widely considered by Port makers as the finest style of Port, even above Vintage. Deep, smooth and concentrated, the nutty and toffee flavours are traditionally found in tawny ports. Exceptional!

Saliza Amaretto

— 25ml 4.50 —

A true almond distillate and a unique recipe without colourings and artificial aromas created by master distiller Bepi Tosolini. A delightful lightness and intense yet elegant marzipan flavour with a caramelized nut note in the end.

Gf = Gluten free ~ Gfo = Gluten free option ~ Nf = Nut free ~ Ve = Vegan ~ V = Vegetarian ~ a = Available

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.