

ARBOR

RESTAURANT

DESSERTS

Baked Custard Cream Cheesecake, Stewed New Forest Strawberries, Strawberry Ripple Ice Cream

— 9 —

A rich baked custard cream cheesecake served with stewed New Forest strawberries and strawberry ripple ice cream. A nostalgic dessert celebrating the best of the season's fruit.

Gluten, Milk, Egg

Goes well with our Balfour Leslies Reserve Rosé - £16.60

Banoffee Tart, Peanut Praline, Banana Ice Cream

— 10 —

A modern take on a classic banoffee tart, layered with rich caramel and banana. Served with crunchy peanut praline and smooth banana ice cream for a perfectly indulgent finish.

*V - Peanuts, Gluten, Milk, Egg, Soya
Goes well with our French 75 - £13*

Limoncello Pannacotta, Raspberry Sorbet, Pistachio Meringue

— 10 —

Silky limoncello pannacotta served with refreshing raspberry sorbet and crisp pistachio meringue. A light and vibrant dessert balancing citrus, berry and nutty flavours.

Pistachio, Milk, Egg

Goes well with our Limoncello Spritz - £13

Selection of Dorset and Somerset Cheeses

— 15 —

Generous helpings & a wide range of award-winning local cheeses. All served up with biscuits & a beautifully tangy chutney

V Gluten, Celery, Milk, Nuts

Goes Well with our Dow's Fine Tawny Port - £9

Peach Iced Parfait, Caramelised Peach Puree, Brown Sugar Sponge

— 9 —

A smooth peach iced parfait served with caramelised peach purée and soft brown sugar sponge. A light summer dessert showcasing the sweet, delicate flavour of ripe peaches.

V - Gluten, Milk, Egg

Goes well with our I Capitelli IGT - £13

Coconut Rice pudding, Pineapple and Rum Salsa, Coconut and Lime Sorbet

— 10 —

Creamy coconut rice pudding served with a pineapple and rum salsa and refreshing coconut and lime sorbet. A tropical-inspired dessert balancing sweetness, citrus and exotic fruit flavours.

Ve - Sulphites

Goes well with our Pineapple No. 5 - £13

MINI PUDS — 6.00 —

Perfect Matching With Coffee or after dinner tipple. **Select one of the following:**

Sugared New Forest Strawberries and Pouring Cream

V - Milk

White Chocolate and Lemon Truffles

V - Soya, Milk

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 as **we cannot guarantee that items are 100% free from allergens**. Please ask a member of the team for further allergen information

AFTER DINNER TIPPLES

Dow's Fine Ruby Port

— 75ml 7.50 —

A vibrant and youthful expression of classic Port. Bursting with rich red fruit flavours and a hint of spice, this ruby is aged in oak to preserve its fresh, full-bodied character. Bold, bright, and perfect for everyday indulgence.

I Capitelli IGT

— 75ml 13 —

A sophisticated blend of eaux-de-vie aged up to 10 years, offering a rich harmony of ripe fruit, oak, and delicate spice. Velvety smooth with a lingering finish, this Cognac is a timeless classic with unmistakable finesse.

Liqueur Coffees

— 9 —

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

Tio Pepe Fino

— 75ml 8.00 —

A benchmark dry sherry from Jerez, crisp and elegant with notes of green apple, almonds, and a hint of salinity. Served chilled, its fresh, bone-dry profile makes it the perfect aperitif—bright, bracing, and refreshingly complex.

Pedro Ximenez Sweet

— 75ml 13.60 —

Lusciously rich and intensely sweet, this dessert sherry is made from sun-dried grapes for a deep, syrupy profile. Bursting with flavours of raisins, figs, molasses, and dark chocolate. A decadent finish to any meal.

Hot Drinks

Single Shot Espresso — 3.50
Flat White — 4.00
Cappuccino — 4.00
Selection of Teas — 3.50

Dow's Fine Tawny Port

— 75ml 9.00 —

Mellow and refined, this tawny offers a lighter, silkier alternative to ruby port. Aged longer in oak for a smooth texture and warm notes of dried fruit, caramel, and subtle nuttiness. Easy-drinking elegance in every sip.

Peller Estates Icewine

— 375ml 90 —

Lusciously sweet and richly textured, this golden-hued icewine offers layers of apricot, citrus, and honey, accented by hints of clove and vanilla. A velvety dessert wine with vibrant acidity and a lingering, elegant finish.

Whisky & Malt

Makers Mark, 25ml — 5.10
Glenlivet 12yr, 25ml — 5.80
Dalwhinnie, 25ml — 6.55
Bulleit Bourbon, 25ml 4.75

V = Vegetarian, Ve = Vegan, allergens stated are present within the dish.

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.