

ARBOR

RESTAURANT

TO FINISH

Salted Caramel and Pecan Roulade, Hot Chocolate Sauce

— 8.00 —

This dessert is deceptively light. Salted caramel, candied pecan nuts & soft mascarpone are rolled tightly in a brown sugar meringue. Served with a hot chocolate sauce for optional extra indulgence.

Try an Amaretto Italian coffee to match – 6.50 –

Gf, V

Baileys Irish Cream Brulee, Chocolate Chip Shortbread

— 8.50 —

Simplicity at its best, Irish Cream Liqueur bound with Dorset double cream and set into a velvet custard served with a generous slice of chocolate chip shortbread, What's not to like?

Keep it Irish with an Irish Coffee – 6.50 –

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 5.50 —

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 8.20 —

Casamigos tequila, is a small batch, ultra premium tequila owned & produced by George Clooney & friends. Very smooth, no need for the salt or lime.

Buttermilk Panna Cotta, Open Blackcurrant and Apple Crumble

— 7.00 —

A not so humble crumble from pastry chef Beth. Beautifully wobbly Dorset cream & buttermilk panna cotta is served with tangy apple & blackcurrant compote then covered with a buttery almond crumble.

Accompany with a Disaronno on ice – 4.50 –

Selection of Dorset and Somerset Cheeses

— 9.50 —

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

Gfo, V

Sticky Gingerbread, Clotted Cream Ice Cream

— 7.50 —

A spiced ginger beer cake, doused in toffee sauce and treacle, baked with brown sugar, served alongside a chunky scoop of homemade clotted cream ice cream. A perfect winter pick-me-up.

Capeteli will match the sweetness of this dish – £6.50 –

V

Coconut and Chocolate Torte, Coconut Cream Sorbet

— 7.50 —

This coconut milk & chocolate custard is set on a bed of oaty gluten-free biscuit crumble, served with a creamy coconut yoghurt sorbet.

Tasty goodness on a plate.

FAIR Belize Rum served straight goes beautifully with chocolate – 5.50 –

Gf, Ve

AFTER DINNER TIPPLES

I Capetelli IGT, Anselmi

— 37.5cl 46.00 / 75ml 10.50 —

Stunningly rich & complex dessert wine, packed with apricot, honey & pear flavours with tobacco & cedar notes. Garganega grape from Veneto, Italy.

Gozenshu 9 Yuzushu Sake, Tsuji Honten

— 50cl 38.00 / 75ml 5.80 —

Rich, sweet yet balanced marmalade flavours with a long, pronounced finish. Suitable as an aperitif, dessert sake or cocktail ingredient.

We serve cold with ice or with soda.

Liqueur Coffees

— 6.50 —

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

Hot Drinks

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

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

FAIR. Belize Rum 5yo

— 25ml 5.50 —

5 year old rum made exclusively using Fairtrade sugar cane from Belize. This goes beautifully with Fairtrade chocolate!
Served straight.

DESSERT COCKTAILS

Cookies and Cream

— 9.50 —

An indulgent digestif! Brandy & cookie liqueur mixed together to provide the sweetness. Topped with cream & sprinkles of chocolate.

Fairtrade Espresso Martini

— 9.50 —

Black Cow vodka, FAIR cafe, espresso, sugar syrup. This is the connoisseur's way of combining caffeine & vodka, except we do it fairly!

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.