

ARBOR

RESTAURANT

TO FINISH

Sticky Gingerbread, Toffee Sauce, Clotted Cream Ice Cream

— 8.50 —

A spiced ginger beer cake, doused in toffee sauce and treacle, then baked with brown sugar. Served with a good scoop of indulgent house-made clotted cream ice cream.

Nfo

Goes well with Pellar Riesling Ice Wine 2015, 12.50

Salted Caramel and Tonka Bean Arctic Roll with Candied Peanuts

— 8.50 —

A childhood teatime dessert given a grown-up makeover. Rich caramel is spread over a light fluffy sponge and rolled around a creamy tonka bean ice cream with crunchy peanuts for texture. If you've never experienced tonka, you must - it's revered for its multilayered, slightly spicy flavours of vanilla, cherry, almond, cinnamon...we could go on

Nfo

Goes well with 50ml Courvoisier Brandy, 9.00

Treacle Tart with Roasted Pumpkin Ice Cream

— 8.00 —

Lemony zesty treacle tart, sweet and indulgent, is served with a good dollop of winter ice cream made from pumpkin roasted with brown sugar and spices. Crunchy toasted pumpkin seeds are folded into caramel to make a brittle for added crunch.

Nf

Goes well with 50ml Amaretto Liqueur, 9.00

Selection of Dorset and Somerset Cheeses

— 10.50 —

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.

Goes well with 75ml Fonseca 10 Year Old Tawny Port, 8.00

Saffron and Lime Poached Pear, Coconut Sorbet, Pistachio Crumble

— 8.50 —

Pears are given a sprucing up by poaching in a saffron and lime syrup, served with a crunchy nutty pistachio crumble and a creamy coconut sorbet.

Gf Ve Df

Goes well with Wintertide Negroni, 9.00

Chocolate and Roast Chestnut Delice with Coffee and Chocolate Sorbet

— 8.50 —

A favourite of ours. The delice is filled with roasted chestnut purée, slightly salty to complement the bitter chocolate. Served with a coffee and chocolate sorbet and a light-as-a-feather aerated chocolate. Chocolate lovers - you're in heaven.

Gf

Goes well with 50ml Two Swallows Rum, 8.00

MINI PUDS — 5.00 —

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

White Chocolate and
Raspberry Blondie Bites

Nf

Honeycomb
Crunchies

Gf, Nf

Sugared Churros, Chocolate
Sauce and Lime Curd

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.

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

Whisky & Malt

Chivas Regal 12yr, 25ml — 4.50
Glenlivet 12yr, 25ml — 4.50
Dalwhinnie, 25ml — 5.00
Yamazaki, 25ml — 5.20
Macallan Gold, 25ml — 5.20

AFTER DINNER TIPPLES

Monbazillac, Château La Sabatière, 2015

— 75ml £7.00 —

A majestic dessert wine, made from the Semillon grape, from the South West of France, that really goes beautifully with our local favourite Dorset Blue Vinney cheese.

Pellar, Riesling Ice Wine, 2015

— 75ml £12.50 / 37.5cl £50 —

Something different, and very special. Naturally frozen Riesling grapes are hand-harvested at -10°C. The intense fruity flavour comes from being pressed frozen, releasing only one drop of pure extract from each grape.

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.

Winter Wonderland Gin Cocktail

— 9.50 —

Winter warmer, mixing gin, brandy, ginger beer and cranberry. Finished with a spritz of lime and a sprig of mint.

DESSERT COCKTAILS

Fairtrade Espresso Martini

— 9.00 —

The connoisseur's way of combining two of the world's greatest 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 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.