

ARBOR

RESTAURANT

TO FINISH

S'mores Choux Bun, Hot Chocolate Sauce

— 8.50 —

A giant Choux bun with Smore flavour Icecream inside, meringue topping with a side of hot chocolate sauce. We know this one will be a firm favourite this Autumn!

Nf

*Goes well with 50ml
Two Swallows rum on ice, 8.00*

Sticky Toffee Pudding Fondant

— 8.00 —

A sticky toffee Sponge surrounds a salted caramel centre. Very indulgent dessert, go on you deserve it!

Gf Nf

Goes well with 50ml Rumbullion 10.00

Pumpkin Pie, Nutmeg Ice cream, Pecan Brittle

— 8.50 —

A great seasonal dish, pumpkin sourced close to home from Sopley Farm. Our homemade nutmeg Ice cream combines well with the pumpkin and the Pecan brittle adds the texture. This dish is served cold.

Goes well with Nyetimber Cuvee Cherie, 11.00

Selection of Dorset and Somerset Cheeses

— 11.00 —

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.

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

Blackberry Posset, Apple Compote, Apple Cider Sorbet

— 8.50 —

Blackberry puree with the best Dorset Cream. Apple soaked in Sheppy's Cider from Somerset. Great palate cleanser.

Goes well with Yamazaki whisky, 10.40

Pear, Ginger and Hazlenut Crumble, Vegan Vanilla Ice Cream

— 8.50 —

A bowl of goodness.. stewed apple with Buckwheat Flour and ginger with a Hazlenut crumb. Ice cream combines Soya Milk, Coconut Oil and Cashew Nuts

V

Goes well with Pellar, Ice Wine 12.50

MINI PUDS — 4.00 —

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

Aero Bites

Nf

White Chocolate,

Coconut Truffle

Gf, Nf

Salted Caramel Fudge

Gf, 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 5.60 —

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

— 6.70 —

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

Hot Drinks

Single Shot Espresso — 2.90
Flat White — 3.30
Cappuccino — 3.30
Selection of Teas — 3.10

Whisky & Malt

Chivas Regal 12yr, 25ml — 4.60
Glenlivet 12yr, 25ml — 4.80
Dalwhinnie, 25ml — 5.20
Yamazaki, 25ml — 5.20
Macallan Gold, 25ml — 5.40

AFTER DINNER TIPPLES

I Capitelli IGT, Anselmi

— 75ml £7.00 —

Stunningly rich and complex, packed with apricot, honey and pear flavours with tobacco and cedar notes, it is smooth, subtle and velvety.

Peller, Riesling Ice Wine

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

Tiramisu Martini

— 10.00 —

A delicious dessert in a glass! Conker Cold Brew, Brandy, Vanilla Vodka, Cacao, Cream
Can also be made decaf with Decaf Cold Brew

DESSERT COCKTAILS

Green House Espresso Martini

— 9.50 —

The connoisseur's way of combining two of the world's great-est 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 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.