

ARBOR

RESTAURANT

TO FINISH

Rhubarb Custard & Crumble Tart, Earl Grey Ice Cream

— 8.00 —

Locally sourced rhubarb sits on a baked custard tart, with the addition of a crunchy crumble biscuit top. The green houses take on a rhubarb crumble, served with a tea infused ice cream.

Nfa

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

Lemon Posset, Blueberry Ripple Ice Cream, Lime Crumb

— 8.00 —

Lemon and Dorset set cream are the star of the show. This classic British dessert will always be a light spring sweet. Served with an oaty zesty lime crumb for added texture and fresh blueberries.

Nfa, Gfa

Goes well with 50ml Rumbullion 10.00

Apricot Orange and White Chocolate Roulade, Apricot Sorbet

— 8.00 —

Fresh fruit and shards of white chocolate are swirled throughout this roulade. The crisp meringue encases a light and soft mascarpone cream roll. Served with a fresh apricot juice sorbet.

Nfa, Gfa

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

Chocolate Cheesecake, Banana Ice Cream, Rum Caramel, Raisins

— 8.00 —

One for the chocolate lovers. Smooth rich and indulgent are all the above. Served with banana ice cream and warm rum infused caramel, this is a classic twist on the banoffee dessert.

Nfa

Goes well with Yamazaki whisky, 10.40

Orange Polenta Cake, Pistachio Ice Cream, Pistachio Praline

— 8.50 —

Our soft moist orange pudding is served warm. Made with ground almonds and fine polenta, this really allows us to make a fluffy sponge cake. This sits along a creamy nutty pistachio gelato and toasted pistachio shard for texture.

Ve Gfa

Goes well with Pellar, Ice Wine 12.50

MINI PUDS — 4.50 —

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

Chocolate Marshmallow

Gfa, Nfa, Dfa

Fruit Pastille

Ve, Nfa, Gfa

Salted Caramel Blondie

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

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

— 6.80 —

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

Hot Drinks

Single Shot Espresso — 3.10
Flat White — 3.40
Cappuccino — 3.40
Selection of Teas — 3.20

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.

Pellar, 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 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!

Gfa = Gluten free available ~ Dfa Dairy free available ~ Nfa = Nut free available ~ 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.