

# ARBOR

## RESTAURANT TO FINISH

### **Peanut Blondie, Toffee Popcorn, Malted Sauce** — 9.50 —

Our moist and fudgy blondie surely is a decadent creation that is infused with the essence of roasted peanuts. Crowned with whipped ganache this dessert presents a velvety contrast that melts in your mouth enriching every bite. The addition of toffee popcorn adds a playful and irresistible element, offering a satisfying crunch that will leave you wanting more.

*V- Eggs, Milk, Gluten, Soya, Nuts*

### **Vanilla Crème Brulee, Stewed Apple, Cinnamon Streusel** — 9.50 —

This free-standing delight features a caramelized sugar crust on top of a smooth set custard. Accompanying a tart apple compote that has been gently stewed with autumnal spices to counter the sweetness. Finished with a generous sprinkling of cinnamon streusel provides a satisfying crunch that evokes childhood. The greenhouse take on an apple crumble and custard.

*Eggs, Milk*

### **Pear Tart-Tatin, Maple & Rosemary Ice Cream** — 8.50 —

A culinary masterpiece that celebrates the sweetness of ripe pears and the elegance of caramelized perfection. Our delicate pears blanket a crisp flaky pastry that will melt in your mouth. Accompanying this decadent tart is a scoop of homemade rosemary and maple ice cream. Infused with the aromatic essence of rosemary and the gentle sweetness of maple, this offers a refreshing contrast to the warm comforting tart.

*Ve- Soya*

### **Selection of Dorset and Somerset Cheeses** — 13.00 —

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.

*V Gluten, Celery, Milk, Nuts*

### **Spiced Banana Bread, Salted Caramel, Dark Chocolate Parfait** — 9.50 —

Savour the flavour of nostalgia with our banana bread; a timeless classic infused with love and warmth. Served warm this moist and flavourful banana bread baked to perfection with subtle spices that will dance on your palette. Complementing this treat is a homemade light and airy parfait. Rich and silky layers of dark chocolate are meticulously crafted then rolled in dried banana chips for a much-needed crunch.

*V-Milk, Eggs, Gluten, Soya, Nuts*

### **BrownButter & Pumpkin Cheesecake, Blackberry Ripple Ice Cream** — 8.50 —

Nothing says autumn more than pumpkins, roasted to develop deep flavours this pumpkin is folded through cream cheese and baked till perfectly set. Indulge in this velvety pumpkin cheesecake infused with nutty richness of brown butter. The cheesecake perched atop a brown sugar biscuit crust that exudes comfort and warmth, while the blackberry ripple adds a burst of tartness and a visually stunning contrast.

*V - Eggs, Milk, Gluten*

### **MINI PUDS — 5.00 —**

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

Brownie Truffle  
*Milk, Soya, Eggs, Gluten*

Blackberry Pate de Fruit  
*Ve*

Peanut-butter Fudge  
*Milk, Soya*

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

### **Churchills Reserve Port** — 75ml 7.90 —

Four years in oak gives a measure of complexity, whilst still retaining a dark ruby colour and still fresh and fruity. The quality of this wine is such that it is described as 'Vintage Character', putting it in a category above its competitors.

### **Grappa Tosolini** — 25ml 6.00 —

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.

## AFTER DINNER TIPPLES

### **Sauternes 2018, Maison Sichel, France** — 75ml £8.45 —

A nose of dried Apricot, Grapefruit and Citrus. The palate is fresh, expertly balanced acidity, citrus peel and honey. From 50yr old vines and aged for at least 12 months.

### **Churchills 10yrs Old Tawny** — 75ml 12.00 —

Widely considered by Port makers as the finest style of Port, even above Vintage. Deep, smooth and concentrated, the nutty and toffee flavours are traditionally found in tawny ports. Exceptional!

### **Saliza Amaretto** — 25ml 4.50 —

A true almond distillate and a unique recipe without colourings and artificial aromas created by master distiller Bepi Tosolini. A delightful lightness and intense yet elegant marzipan flavour with a caramelized nut note in the end.

### **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** — 8 —

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

### **Hot Drinks**

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

### **Whisky & Malt**

Glenlivet 12yr, 25ml — 4.80  
Dalwhinnie, 25ml — 5.20  
Yamazaki, 25ml — 6.50

*V = Vegetarian, Ve = Vegan, allergens in (brackets) 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.