

# ARBOR

## RESTAURANT TO FINISH

### Sticky Toffee Pudding, Salted Caramel & Gingerbread Ice Cream

— 8.50 —

A rich and moist cake smothered in a salted caramel sauce is accompanied by a velvety gingerbread ice cream, adding a delightful warmth and spice to compliment the sweet notes of the pudding.

*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*

### Spiced Blackberry & Apple Crumble, Hazelnut Ice Cream

— 9.50 —

Comforting blend of blackberries and crisp apple is seasoned with aromatic spices for a seasonal touch and topped with golden crumbly layer. Served alongside a generous scoop of hazelnut ice cream, providing a creamy and nutty contrast to this classic dessert.

*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*

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o ote*

— 9.50 —

A rich, moist chocolate sponge is generously filled with a velvety Baileys-infused cream, rolled to perfection. Served with a side of tangy cranberry compote, adding a burst of fruity flavour. This dessert is a delightful combination of rich chocolate, creamy liqueur and the festive touch of cranberries!

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

### Brown Butter & Pumpkin Cheesecake, Blackberry Ripple Ice Cream

— 8.50 —

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

## AFTER DINNER TIPPLES

### 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.

### 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

### 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.

### 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.