

ARBOR

RESTAURANT TO FINISH

Sticky Toffee Pudding, Date Puree, Miso Butterscotch and Clotted Cream Ice Cream

— 8.50 —

A British classic with moist date-infused sponge and rich toffee sauce with A unique twist on butterscotch, introducing savory miso paste. Accompanied by velvety Clotted Cream Ice Cream for a perfect finish.

V- Eggs, Milk, Gluten, Soya

Custard Panna Cotta, Rhubarb Puree', Stem Ginger Granola

— 9.00 —

A silky creamy custard-infused delight is served with a tangy rhubarb puree' to add a burst of fruity flavour, Crunch meets warmth in our stem ginger granola, providing a contrast of textures and a hint of spicy-sweet kick.

Milk

Tiramichoux, Chocolate Mousse, Coffee Ice Cream, Espresso Syrup

— 9.00 —

A delightful fusion of Tiramisu and Choux pastry with a rich and velvety chocolate mousse, accompanied by a smooth coffee-infused ice cream and drizzled with our special Espresso Syrup for a refreshing and bold flavour dessert.

V- Gluten, Milk, Eggs, 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

Dark Chocolate and Coconut Torte, Mango Sorbet, Mango and Passion Fruit Salsa

— 9.00 —

A blend of decadent dark chocolate and tropical coconut create a rich and indulgent torte with a vibrant mango sorbet and a zesty & fruity salsa, combining the exotic flavours of mango and passion fruit, adding a bright and tangy contrast to the chocolatey richness.

Ve- Soya

Burnt Basque Cheesecake, Orange Sorbet & Orange Salad

— 8.50 —

Boasting a caramelized exterior and a creamy interior our burnt basque cheesecake is served with a vibrant orange sorbet. Orange salad gives a burst of freshness.

V- Milk, Eggs

MINI PUDS — 5.00 —

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

White Chocolate Pistachio Truffles

Milk, Soya, Pistacchio

Apple Jellies

Ve

Mini Cheesecake Bite

Milk, Soya, Nuts

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.