

ARBOR

RESTAURANT TO FINISH

Cherry Bakewell Tart, Cherry Ice Cream, Sour Cherry Molasses — 9.00 —

Indulge in the delightful Cherry Bakewell Tart, accompanied by a scoop of luxurious Cherry Ice Cream. The tartness of Sour Cherry Molasses adds a tangy twist, enhancing the rich flavors of almond-infused goodness.

V-Gluten, Milk, Egg, Almond

Peach Pannacotta, Raspberry Sorbet, Peach Compote — 9.00 —

Delight in the smooth Peach Pannacotta served with a vibrant Raspberry Sorbet and a luscious Peach Compote. This dessert is a celebration of summer fruits, offering a refreshing and delightful conclusion to your meal.

Milk

Baked Vanilla Yoghurt, Roast Pecan Nut Parfait, Maple Granola — 9.50 —

Savor the creamy Baked Vanilla Yoghurt paired with a decadent condensed milk Parfait rolled in Pecan Nuts, topped with crunchy Maple Granola. Each bite is a symphony of textures and flavors, perfect for a satisfying dessert experience..

V- Milk, Pecan, Egg

Selection of Dorset and Somerset Cheeses — 14.00 —

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

Set Pina Colada, Coconut Sorbet, Pineapple and Spiced Rum Salsa — 9.00 —

Transport yourself with the our Pina Colada dessert, featuring Coconut Sorbet and a lively Pineapple and Spiced Rum Salsa. Experience the essence of a tropical paradise in every spoonful
Ve- Sulphites

Clotted Cream Cheesecake, Poached New Forest Strawberries, Strawberry Ice Cream — 8.50 —

Treat yourself to the luscious Clotted Cream Cheesecake, adorned with Poached New Forest Strawberries and a side of refreshing Strawberry Ice Cream. This dessert harmonizes creamy indulgence with the natural sweetness of ripe strawberries.

V- Gluten, Milk, Egg

MINI PUDS — 5.00 —

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

Dorset Sea Salt Fudge

Milk

Peach Bellini Fruit Pastille

Ve

Mini Lemon Meringue Pie

V- Gluten, Milk, Egg

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.

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

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.

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.