

ARBOR

RESTAURANT

TO FINISH

Dorset Apple Cake with Almond Streusel, Thyme Custard, Honeycomb Ice Cream

— 9.00 —

A classic Dorset apple cake topped with a crunchy almond streusel, served with fragrant thyme-infused custard and creamy honeycomb ice cream for a delightful mix of flavours and textures.

V Gluten, Milk, Egg, Almond

Toasted Pistachio Semi Freddo, Cranberry and Pistachio Florentine Flapjack

— 11.00 —

A light and nutty toasted pistachio semi freddo, complemented by a cranberry and pistachio Florentine flapjack for a delightful balance of textures and flavours.

(Milk, Eggs, Pistachio, Soya)

Crème Caramel, Pumpkin Puree, Blackberries and Wholemeal Shortbread

— 9.50 —

Smooth and silky crème caramel paired with spiced pumpkin purée, juicy blackberries, and a crumbly wholemeal shortbread for a perfect balance of sweetness and autumn flavours

V-Gluten, Milk, Eggs

Selection of Dorset and Somerset Cheeses

— 14.50 —

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

Mocha Mousse, Dark Chocolate Ice Cream, Coffee Liqueur Espuma

— 9.50 —

A velvety mocha mousse served with rich dark chocolate ice cream and a light coffee liqueur espuma, creating a luxurious and indulgent vegan dessert.

Ve- Sulphites

Chocolate Basque Cheesecake, Whisky Poached Oranges, Candied Orange

— 10.00 —

Rich and creamy chocolate Basque cheesecake served with whisky-poached oranges and candied orange slices, offering a decadent dessert with a citrus twist.

V- Sulphites Milk, Egg

MINI PUDS — 5.00 —

Perfect Matching With Coffee or after dinner tiple. **Select one of the following:**

Pear and Vanilla Fruit Pastille

VE

Hazelnut Biscotti

Gluten, Egg, Hazelnut

*Salted Caramel and
Chocolate Truffles*

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.