

ARBOR

RESTAURANT

TO FINISH

Sticky Toffee Pudding, White Miso Butterscotch Sauce and Vanilla Ice Cream

— 9.00 —

Nothing complicated but oh so comforting, Rich, Sticky and moist cake served with creamy vanilla ice cream, plump soaked dates and a butterscotch made with miso for a sweet umami rich dessert.

V Gluten, Egg, Milk, Soya

Millionaire Tart with Honeycomb Ice Cream and Honeycomb

—9.50 —

Rich dark chocolate ganache sits atop a salty sweet custard in a buttery pastry tart, served with Honeycomb ice cream and crunchy honeycomb

V Gluten, Milk, Egg, Soya

Florentine and Condensed Milk Parfait, Cranberry Puree

— 9.50 —

Smooth and Silky iced parfait made with condensed milk is coated in flavours of festive florentines.

Almond and Pistachio for crunch whilst Cranberries provide the perfect accompaniment.

V-Milk, Egg, Almond, Pistachio

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

Dark Chocolate Brownie, Bucks Fizz Sorbet and Orange Puree

— 9.50 —

A plant based brownie, free from gluten (however it is present in our kitchen) but full of decadance and gooey chocolate, served with a festive sorbet and bitter orange puree

Ve- Almond

Basque Cheesecake, Winter Spiced Blackberries, Pumpkin Puree

— 9.00 —

A basque cheesecake cooked in a hot oven to caramelise but still velvety smooth on the inside is paired with winter berries soaked in spices, a pumpkin puree adds a creamy savoury note.

V- Milk, Eggs

MINI PUDS — 5.00 —

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

Pear and Vanilla Fruit Pastille

VE

Almond Biscotti

V Gluten, Egg, Milk, Almond

Salted Caramel and Chocolate Truffles

V 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.