

ARBOR

RESTAURANT

TO FINISH

Pistachio and Tahini Babka with Pistachio Ice Cream

— 10.00 —

A sweet braided bread with origins from Poland and Ukraine, is smothered in pistachio and tahini is served warm with a hot malted chocolate sauce and a green pistachio ice cream

V Gluten, Egg, Milk, Soya, Sesame, Pistachio

Salted Lemon and White Chocolate Arctic Roll, Lemon Curd

— 9.00 —

A retro dessert given the modern day treatment, the arctic roll is revived. A silky smooth parfait is wrapped with buttery airy sponge and a citrus hit of lemon curd to compliment the sweet chocolate

V Milk, Egg, Gluten, Soya,

Honey and Lavender Panna Cotta, Blueberry Compote and Brown Sugar and Oat Streusel

— 9.50 —

Smooth and silky panna cotta is made with cream infused with lavender and honey from the Bees on our rooftop served with a blueberry compote and crunchy oat streusel

V Milk

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

V Gluten, Celery, Milk, Nuts

Rhubarb Ripple Cheesecake, Stem Ginger Ice Cream and Rhubarb Gel

— 9.00 —

Classic combinations need no grand introduction here, a beautifully baked cheesecake rippled with tart rhubarb is served with a fiery stem ginger ice cream. A tried and tested classic

V Gluten, Egg, Milk

Set Earl Grey and Tonka Bean Custard, Earl Grey Biscuits, Lemon Tea Syrup

— 9.00 —

Based on the hot tea based drink, London Fog, earl grey is the centre focus with citrus and bergamot notes. A crunchy biscuit adds texture and a zingy syrup flavoured with tonka bean and lemon pairs perfectly

Ve Soya

MINI PUDS — 5.00 —

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

Sour Apricot Fruit Pastille

Ve

Ricciarelli Biscuits

V Egg, Almonds

Dark Chocolate and Raspberry Truffles

V Soya, Milk

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 as **we cannot guarantee that items are 100% free from allergens**. 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.

Courvoisier XO

— 25ml 12.80 —

With its complex tasting notes of candied fruit and caramel, XO is considered a superior cognac amongst connoisseurs. Pairs perfectly with our dark chocolate truffles.

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 4.60 —

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.

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 — 5.00
Dalwhinnie, 25ml — 5.40
Yamazaki, 25ml — 6.90

V = Vegetarian, Ve = Vegan, allergens stated 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.