

ARBOR

RESTAURANT

DESSERTS

Brown Butter Roast Pumpkin Cheesecake, Gingernut Streusel, Stem Ginger Ice Cream

— 9 —

A rich pumpkin cheesecake made with nutty brown butter, topped with a crunchy gingernut streusel. Served with warming stem ginger ice cream for a spiced autumn finish.

V - Gluten, Milk, Egg
Goes well with 50ml Rumbullion £11.80

Toasted Pecan Caramel Tart, Apple Compote, Spiced Custard

— 9 —

A buttery tart filled with caramel and toasted pecans, balanced with sharp apple compote and a warming spiced custard. Rich, nutty and autumnal.

V - Gluten, Milk, Egg, Pecan
Goes well with 125ml Balfour Leslies Reserve Rosé £16.60

Sticky Honey Pudding, Whiskey and Orange Butterscotch, Clotted Cream Ice Cream

— 9 —

A warming pudding sweetened with local honey, served with a rich whiskey and orange butterscotch sauce. Finished with smooth clotted cream ice cream for a touch of indulgence.

V - Gluten, Milk, Egg, Sulphites
Goes well with 75ml I Capitelli IGT Dessert Wine £13

Selection of Dorset and Somerset Cheeses

— 15 —

Generous helpings & a wide range of award-winning local cheeses. All served up with biscuits & a beautifully tangy chutney

V Gluten, Celery, Milk, Nuts
Goes Well with 75ml Dow's Fine Tawny Port £9

Port Poached Plum Pavlova, Dark Chocolate Mousse, Toasted Almonds

— 10 —

Crisp meringue layered with port-poached plums, rich dark chocolate mousse and a scatter of toasted almonds for crunch. A vibrant balance of fruit, sweetness and indulgence.

V - Milk, Egg, Soya, Almond
Goes well with 75ml Pedro Ximenez Sweet Sherry £13.60

Chai Spiced Torte, Tea-Soaked Date Puree, Vanilla Ice Cream

— 9 —

A fragrant torte infused with warming chai spices, served with a rich tea-soaked date purée and smooth vanilla ice cream. A dessert full of spice, sweetness and comfort.

Ve - Soya
Goes well with our Spiced Almond Cocktail £13

MINI PUDDS — 5.00 —

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

Chocolate and Almond Truffles

Ve - Soya, Almonds

Cinnamon Sugar Cookies

V - Gluten, Milk, Egg

Pecan and White Chocolate Fudge

V - Milk, Soya, Pecan

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

Dow's Fine Ruby Port

— 75ml 7.50 —

A vibrant and youthful expression of classic Port. Bursting with rich red fruit flavours and a hint of spice, this ruby is aged in oak to preserve its fresh, full-bodied character. Bold, bright, and perfect for everyday indulgence.

I Capitelli IGT

— 75ml 13 —

A sophisticated blend of eaux-de-vie aged up to 10 years, offering a rich harmony of ripe fruit, oak, and delicate spice. Velvety smooth with a lingering finish, this Cognac is a timeless classic with unmistakable finesse.

Liqueur Coffees

— 9 —

Irish Coffee with Jameson
Italian Coffee with Amaretto
Baileys Coffee
French Coffee with Cognac

Tio Pepe Fino

— 75ml 8.00 —

A benchmark dry sherry from Jerez, crisp and elegant with notes of green apple, almonds, and a hint of salinity. Served chilled, its fresh, bone-dry profile makes it the perfect aperitif—bright, bracing, and refreshingly complex.

Pedro Ximenez Sweet

— 75ml 13.60 —

Lusciously rich and intensely sweet, this dessert sherry is made from sun-dried grapes for a deep, syrupy profile. Bursting with flavours of raisins, figs, molasses, and dark chocolate. A decadent finish to any meal.

Hot Drinks

Single Shot Espresso — 3.50
Flat White — 4.00
Cappuccino — 4.00
Selection of Teas — 3.50

Dow's Fine Tawny Port

— 75ml 9.00 —

Mellow and refined, this tawny offers a lighter, silkier alternative to ruby port. Aged longer in oak for a smooth texture and warm notes of dried fruit, caramel, and subtle nuttiness. Easy-drinking elegance in every sip.

Peller Estates Icewine

— 375ml 90 —

Lusciously sweet and richly textured, this golden-hued icewine offers layers of apricot, citrus, and honey, accented by hints of clove and vanilla. A velvety dessert wine with vibrant acidity and a lingering, elegant finish.

Whisky & Malt

Makers Mark, 25ml — 5.10
Glenlivet 12yr, 25ml — 5.80
Dalwhinnie, 25ml — 6.55
Bulleit Bourbon, 25ml 4.75

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.