

ARBOR

RESTAURANT

DESSERTS

Lavendar Creme Brulee, Apricot Compote, Lemon and Poppy Seed Shortbread

— 9 —

Custard, lightly fragranced with lavender cooked until just set, sits free standing and caramelised, paired with a fresh apricot compote and a buttery citrus shortbread.

Gluten, Milk, Egg

Goes well with Spiced Rum Old Fashion £13

Rhubarb and Custard Iced Parfait, Meringue, Rhubarb Gel, Pistachio Granola

— 9 —

Sweet and Sour Rhubarb is folded through cream and condensed milk and frozen, served with a salted granola made with oats and pistachio.

V - Milk, Eggs, Pistachio

Goes well with 50ml Baileys on the rocks £4.80

Raspberry Souffle, Blood Orange Sorbet, Orange and Raspberry Syrup

— 10 —

Raspberries form the base of our 'light as a feather' souffle, meringue is cooked until risen and served with a bitter sweet sorbet and a syrup made from fresh orange juice and raspberry liquor.

(Please allow 15mins)

V - Egg, Milk

Goes well with 75ml I Capiteli 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

Tonka Bean and Yogurt Basque Cheesecake, Blueberry Compote, Toasted Almond

— 9 —

Basque Cheesecake is identified by its 'burnt' top this is complimented by the hint of tonka bean and yogurt, whilst the blueberries add sweetness.

V - Milk, Egg, Almond

Goes well with 50ml Disaronno Amaretto on the rocks £9

Dark Chocolate and Avocado Mousse, Macerated Cherries, Chocolate Cake

— 10 —

A plant based dessert made without nuts, dairy or gluten. Boozy Cherries add fruitiness to the rich indulgent mousse made with avocado and coconut cream.

Ve - Soya

Goes well with our Spiced Almond Cocktail £13

MINI PUDS — 6.00 —

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

Spring Macaroons

V - Almond, Eggs

White Chocolate and Tonka Bean 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

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 Capiteli 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.