

ARBOR

RESTAURANT

DESSERTS

Baked Honey Yogurt, Blackberry Compote, Cherry and Hibiscus Sorbet

— 10.50 —

A smooth baked honey yogurt served with rich blackberry compote, refreshing cherry and hibiscus sorbet and crisp honeycomb. A beautifully balanced dessert combining creamy, fruity and floral flavours.

V - Milk

Goes well with our Castelnau de Suduiraut Sauternes - £10.50

Sticky Ginger Cake, Miso Butterscotch, Stem Ginger Ice Cream

— 10.50 —

A warm sticky ginger cake served with rich miso butterscotch and smooth stem ginger ice cream. A comforting autumnal dessert balancing warming spice with sweet and savoury flavours.

V - Gluten Milk, Egg, Soya

Goes well with our Pedro Ximenez Sweet Sherry - £13.60

Mascarpone Baked Cheesecake, Mocha Ice Cream, Tia Maria Ganache

— 11.50 —

A rich mascarpone baked cheesecake served with smooth mocha ice cream and indulgent Tia Maria ganache. A decadent dessert combining creamy mascarpone with deep coffee and chocolate flavours.

V - Gluten, Milk, Eggs, Sulphites, Soya

Goes well with our Old Fashioned - £13.00

Selection of Dorset and Somerset Cheeses

— 16 —

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 our Dow's Fine Tawny Port - £9.00

Granny Smith Crumble Tart, Vanilla Ice Cream

— 11.50 —

A crisp Granny Smith apple tart topped with a buttery crumble and served with smooth vanilla ice cream. A comforting classic combining sharp apple, sweet crumble and creamy vanilla flavours.

V - Gluten, Milk, Egg

Goes well with our XX

Chai Spiced Poached Pear, Chocolate Ice Cream, Toasted Almonds

— 10.50 —

A gently poached pear infused with warming chai spices, served with rich chocolate ice cream and toasted almonds. A fragrant autumnal dessert balancing delicate spice, dark chocolate and nutty flavours.

Ve - Soya, Almond

Goes well with our XX

MINI PUDS — 6.50 —

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

Pumpkin Spiced Viennese Whirls

V - Gluten, Milk

Rum and Raisin Fudge

V - Milk, Sulphites

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.

Castelnau de Suduiraut Sauternes

— 75ml 10.50 —

Lusciously sweet and beautifully balanced, this elegant Sauternes offers notes of ripe apricot, honey and candied citrus. Rich and silky, with refreshing acidity and a long, refined finish.

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.

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.

Vin Santo Chianti Piccini

— 375ml 60 —

Rich and velvety, this traditional Tuscan dessert wine offers flavours of dried fruit, honey and toasted almonds. Smooth and warming, with a lingering sweetness and delicate nutty finish.

Liqueur Coffees

— 9 —

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

Hot Drinks

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

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.