

ARBOR

RESTAURANT

We are passionate about using fresh, local, and seasonal ingredients and this enable us to constantly change our afternoon tea. Our pastry chef makes all the pastries to order so you can be sure your treat will always reflect the seasons.

CLASSIC AFTERNOON TEA -£25.00-

Savouries

Smoked Salmon and Crème Fraiche Profiterole

Fish, Egg, Milk, Gluten

Coronation Chicken Naan

Gluten

Feta and Spinach Pinwheel

Gluten, Milk, Egg

Warm Homemade Scones

Buttermilk scones

Gluten, Milk, Egg

Hot-Cross scones

Gluten, Milk, Egg

Served with Dorset clotted cream and preserves

Milk

Sweet Treats

Lemon & Rose Macaroons

Egg, Almonds, Milk

Bay Leaf Custard Fruit Tart

Gluten, Milk, Egg

Mocha Layer Cake

Gluten, Milk, Egg, Soya

CREAM TEA -£12.00-

Includes two homemade scones, with Dorset clotted cream & preserves, wide choice of traditional herbal or fruit teas or 100% fair trade Arabica coffee pot.

Treat Yourself with a bottle of...

Prosecco Porte Leone -£35-

H.Blin NV Brut, Champagne -£58-

Gluten, Dairy Free and Vegan Afternoon tea available upon request with 48h notice.

Please inform a member of staff of any guest's dietary requirements to ensure there is no cross confirmation as allergens are used in our kitchen. All measures are taken to ensure we are attentive to guests' requirements, however, please note that **we cannot 100% guarantee there would be no trace of allergens.**

We Practice fair tipping which means our team receive 100% of your gratuity (after the taxman's cut) A discretionary 12.5% gratuity will be added to your bill.