













DESSERTS

VANILLA CHEESECAKE 1309 kcal 	8.45
strawberry, ginger crumb, strawberry gel, micro mint G,M	
APPLE & PLUM CRUMBLE 796 kcal   	6.95
served with custard G,M	
CHOCOLATE BROWNIE 809 kcal  	7.95
topped with honeycomb ice cream and caramel sauce E,M,S	
STICKY TOFFEE PUDDING 941 kcal 	7.45
toffee sauce, vanilla ice cream G,E,M	
SELECTION OF ICE CREAM OR SORBET 58 kcal per scoop   	6.95
please ask the team for flavours M,E	
BRITISH CHEESE BOARD 759 kcal  	11.45
British cheeseboard selection- Norfolk dapple, Bingham blue, Birod bigod, candied walnuts, quince jel, grapes, celery and crackers G,N,M,SO,C	

APERITIFS

	25ml	50ml	glass
BAILEYS		4.00	
COINTREAU	3.50	7.00	
MARTELL XO	18.50	37.00	
MARTELL VS	3.90	7.80	
MARTELL VSOP	4.95	9.90	
TIA MARIA	3.50	7.00	
ROC FINE RUBY PORT	4.00	8.00	
ESPRESSO MARTINI			8.95
WHISKEY SOUR			7.45
NEGRONI			7.45
LIQUEUR COFFEE			7.45
Paddy & Scotts coffee, sugar, cream & liqueur of your choice <i>disaronno, cointreau, jameson's, courvoisier, tia maria</i>			

Please speak with your server if you require our allergen lists

Our suppliers & kitchens handle numerous ingredients & allergens. It is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

C celery
M milk
SO sulphur dioxide


G gluten
SE sesame seeds
L lupin

F fish
N nuts
S soya

E eggs
MU mustard
CR crustaceans

MO molluscs
P peanut

 Veggie on request

 Vegan on request

 Gluten free on request



THE MILL
HOTEL

DESSERT & AFTER
DINNER DRINKS MENU