

DESSERTS

MIXED BERRY & VANILLA PANNACOTTA 435 kcal	 	7.95
granola G,M,N		
WARM CHOCOLATE BROWNIE 679 kcal	 	7.50
hazelnut praline shard, blackcurrant sorbet N,E,M,S,P		
RHUBARB & GINGER CHEESECAKE 605 kcal	 	8.95
rhubarb gel, Amaretto ice cream E,M,G,N		
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
Norfolk dapple, Binham blue, Baron Bigod, candied walnuts, grapes, celery and crackers G,N,M,SO,C		
AFFOGATO 102 kcal	  	6.95
single espresso, vanilla gelato M,E,N,E		

APERITIFS

BAILEYS	4.75
COINTREAU	4.00
HENNESSY VS	4.60
HENNESSY XO	22.45
TIA MARIA	4.25
ROC FINE RUBY PORT	4.50
ESPRESSO MARTINI	9.50
OLD FASHIONED	8.45
NEGRONI	8.45
LIQUEUR COFFEE	7.95
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