

DESSERTS

BRITISH CHEESEBOARD 11.95

Binham Blue, Baron Bigod, Black Bomber, celery, grapes, chutney, crackers 840 kcal G,M,C,SO

PIMM'S JELLY 9.95

elderflower sorbet, candied mint, strawberry compote 278 kcal

STICKY TOFFEE PUDDING 8.45

toffee sauce, vanilla ice cream 999 kcal G,E,M

SUMMER BERRY PAVLOVA 8.95

chantilly cream, summer berry compote 702 kcal N,E,M

MILK CHOCOLATE MOUSSE 7.95

orange sorbet, sesame tuile, chocolate soil 682 kcal E,M,SE,S

BANANA & RUM BANOFFEE PIE 8.45

caramelised banana, rum cream 635 kcal G,E,M

SELECTION OF ICE CREAMS & SORBETS 6.95

please ask server for selection M,E,S

HOT DRINKS

DOUBLE ESPRESSO 3 kcal 3.00

AMERICANO 3 kcal 3.10

CAPPUCCINO 147 kcal 3.30

FLAT WHITE 72 kcal 3.20




MOCHA 287 kcal 3.55

LATTE 108 kcal 3.30

HOT CHOCOLATE 282 kcal 3.35

TEA 3.10

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, 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. **Allergen Key:** C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

All tables over 8 will be subject to a discretionary service charge of 12.5%.  **Vegan** on request  **Vegetarian** on request  **Non Gluten** on request



DESSERT MENU



THE MILL
HOTEL

