

DESSERTS

WARM STICKY TOFFEE PUDDING 7.25 
toffee sauce & vanilla ice cream 999 kcal G,E,M

ETON MESS 6.95 
meringue, Chantilly cream, fruit compote, raspberries 523 kcal E,M

WARM CHOCOLATE BROWNIE 7.45 
praline brittle, honeycomb ice cream 886 kcal N,P,E,M,S

CHEESECAKE OF THE DAY 7.95
Please ask a member of the team for allergen & dietary requirements

BRITISH CHEESE BOARD 11.45 
stilton, cheddar, Somerset brie, celery, grapes, red onion chutney, crackers
1361 kcal C,G,M,SO

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

