

## Desserts

Assiette of mill sweets **£9.00**

(Sticky toffee, peanut butter iced parfait and a mini crème Brûlée)

Sticky toffee pudding **£8.00**

Served with bourbon toffee sauce and honeycomb ice-cream

Peanut butter crunch iced parfait **£8.00**

Served with chocolate mousse & butterscotch sauce

Blackberry & apple crumble style soufflé (GF) **£9.00**

Served with cider sorbet

The Mill Crème Brûlée (GF) **£8.00**

Affogato dessert **£9.00**

2 scoops of vanilla ice cream with a shot of coffee or a shot of Pedro Ximenez over the top

Chocolate fondant **£8.00**

Served with marmalade ice cream and candied orange

Dorset and Hampshire Cheeses

3 Cheeses **£10.95** OR 5 cheeses **£16.95**

Served with oat cakes, celery, grapes and homemade tomato chutney

Ice Cream **£1.95 per scoop**

Vanilla, marmalade, honeycomb

Sorbets **£1.95 per scoop**

Raspberry, Cider, mango

## Dessert wines

Muscat De Beaumes-de-venise, FRANCE **£6.75**

Pale yellow, clean nose with notes of orange and floral tones - 125ml

Chateau Partarrieu sauternes, Bordeaux, France **£9.00**

Honey & orange blossom aroma, palate balanced perfectly with sweet & lively acidity – 125ml

Oremus Tokaji Late Harvest, Hungary **£8.75**

A glorious confection of fine oak, marmalade, dried apricots, honey and raisin – 125ml

Pedro Ximenez, San Emilio, Spain **£7.50**

Dark mahogany colour. Rich and velvety on the plate, with intense date and fig notes – 50ml

## Liqueur coffees

Baileys coffee **£7.00**

Cointreau Coffee **£7.00**

Irish coffee **£7.00**

Amaretto Coffee **£7.00**

Tia Maria coffee **£7.00**

Grand Marnier coffee **£7.00**

Lambs Coffee **£7.00**

Frangelico coffee **£7.00**