

**T H E
MILL**
AT GORDLETON



Puddings

Poached pear, mirror glaze dark chocolate torte, vanilla ice cream, 'poire belle Helene' £7.50

Pistachio and olive oil cake, 'Noble Bee' honey, crème fraiche £8.00

Iced strawberry parfait and chocolate dome, New Forest strawberry compote, hot toffee sauce £7.75

New Forest 'strawberries and cream' £6.95

Blueberry compote, white chocolate mousse, gingerbread, chocolate crumb £7.00

'Affogato' Purbeck clotted cream ice cream, espresso, Tia Maria £7.95

Selection of Purbeck ice creams & sorbets £6.00

South West Cheese - 3 Cheeses £9.95 / 5 cheeses £13.95

Served with Fudges Savoury Biscuits, celery, grapes and quince jelly

Dessert Wines

Muscat De Beaumes-de-Venise 125ml/btl	£7/36	Pedro Ximenez 125ml/bottle	£7.50/20
Chateau Partarrieu Sauternes 125ml/btl	£10.50/30	St James's finest reserve port 125ml	£9.20
Oremus Tokaji 125ml/btl	£11.10/32	Pickering 20 year tawny port 125ml	£10.00

Dorset Tea & Ringtons Coffee Selection

Americano	£2.75	English Breakfast	£2.50
Cappuccino	£2.95	Earl Grey	£2.50
Latte	£2.95	Wild Mint	£2.50
Flat White	£2.95	Cool Chamomile	£2.50
Espresso/Double Espresso	£1.80/2.80	Dorset Fruit Punch	£2.50
Mocha	£2.95	Rosy Rhubarb	£2.50
Hot Chocolate	£2.95		
Macchiato/Double Macchiato	£1.90/2.90		

Liqueur Coffees

Baileys, Cointreau, Jamesons, Amaretto, Tia Maria, Grand Marnier, Lambs Navy Rum, Frangelico

If you require information regarding the presence of allergens in any of our food or drink, please ask. Whilst a dish may not contain a specific allergen, due to a wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.