

The Gordaleton Mill

DESSERT MENU

*Why not add an extra glass of something sweet to go with it?
We have recommended the perfect one with each pudding below or try a boozy
pudding instead!*

**STICKY BANOFFEE PUDDING, SALTED
TOFFEE SAUCE, BANANA
ICE CREAM £7** (GF available)

Classique Sauternes, Ginestet, Bordeaux 2016 -
125ml glass £6.50 or 75cl bottle £38

**PEAR, BLACKBERRY & FRANGIPANE
TART, CRÈME FRAICHE £7**

Muscat de Beaumes-de-Venise Cave des
Vignerons 2005 - 125ml glass £8 or 37.5ml
bottle £24

**BRITISH CHEESE SELECTION,
CHUTNEY, CRACKERS, GRAPES £9.50**
(GF available)

Taylor's 10-year-old tawny port - 75ml £4.80

**CHOCOLATE FONDANT, VANILLA ICE
CREAM, CHOCOLATE SAUCE £7.50**
(GF available)

Vistamar Late Harvest Moscatel 2017 - 125ml glass
£7.10 or 37.5cl bottle £21

**MASCARPONE PANNACOTTA,
ROASTED PLUMS, MERINGUE £7**
(GF available)

Elysium Black Muscat, Andrew Quady, USA, 2017
- 125ml glass £11.50 or 37.5cl bottle
£32

**SELECTION ICE CREAMS AND
SORBETS £6** (GF available)

AFTER DINNER COCKTAILS & DRINKS

ESPRESSO MARTINI £9
BRANDY ALEXANDER £8.50
LIQUOR COFFEES FROM £8
BAILEYS HOT CHOCOLATE £9

HOMEMADE
FUDGE
£4

COFFEE & TEAS

AMERICANO /£2.65
CAPPUCCINO /£2.95
ESPRESSO SGL /£1.95
ESPRESSO DBL /£2.65
LATTE /£2.95

FLAT WHITE /£2.95
MACCHIATO /£2.95
TEA /£2.50
SPECIALIST TEA /£2.50
MOCHA /£3.15
HOT CHOCOLATE /£3.15
ADD SYRUP 50P