

DESSERT MENU



DESSERTS

Chocolate fondant, fresh raspberries, chantilly cream, (gf) (please allow 8 mins)	£7.50
Blackberry & apple crumble, custard or pouring cream (gf)	£6.50
Rhubarb & custard slice, homemade rhubarb & blackberry compote (gf)	£6.50
Salted caramel & figgy sponge pudding, Rhoda's clotted cream, toffee sauce	£6.50
Lemon swirl cheesecake, lemon sorbet, raspberry coulis (vegan)	£6.50
A selection of locally made ice cream or sorbet (vegan on request) 1 scoop £1.50 - 3 scoops £3.95	
Locally sourced cheese, water biscuits, homemade chutney, fresh celery sticks (v)(gf by request)	For 1 £7.00 – to share £12.00
Glass of late bottled vintage port (70ml)	£5.00
Beaumes de Venise Muscat dessert wine (50ml)	£4.00

TASTER DESSERTS

£7.00

A small portion of dessert which includes either a cafetiere, cappuccino, latte or tea	
Rhubarb & custard slice, homemade rhubarb & blackberry compote (gf)	
Salted caramel & figgy sponge pudding, Rhoda's clotted cream, toffee sauce	
Sorbet or ice cream (vegan)	
A selection of 4 petit fours with cafetiere coffee or tea	£4.95

COFFEE

Cafetiere	£3.00
Cappuccino	£3.00
Latte	£3.00
Americano	£3.00
Espresso	£2.20
Coffee Cream Float	£3.50
Coffee Liquor Float	£5.00
Café Mocha	£3.00
Affogato, espresso poured over vanilla ice cream	£5.50
Selection of freshly brewed teas	from £2.50
Hot chocolate	from £3.00

For allergens details please ask a member of staff for our information folder, (gf) gluten free

Egypt Mill Hotel Nailsworth Gloucestershire GL6 0AE T 01453 833449 E reception@egyptmill.com

18th January – 7th March 2019

