



The Mills Inn

Bar/Restaurant/Accommodation

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Warm Homemade Apple Pie

with Whipped Cream & Crème Anglaise ^{1w,3,7}

The Mills Inn Dark Chocolate Brownie

with Vanilla Ice Cream & Chocolate Fudge Sauce ^{1w,3,7}

Chef's Cheesecake of the Day

with Whipped Cream & Fruit Coulis ^{1w,3,7}

Ballyvourney Bomber Ice Cream

Homemade Baileys & Mills Inn Brown Bread Ice Cream
with Chocolate Sauce ^{1w,3,7}

Fresh Fruit Meringue

with Homemade Passion Fruit Curd,
Berries & Whipped Cream ^{3,7}

1W-Wheat, 1R-Rye, 1B-Barley, 1o-Oats 2-Crustaceans 3-Eggs 4-Fish 5-Peanuts
6-Soybean 7-Milk 8A-Almonds 8B-Brazils 8C-Cashew 8H-Hazelnut
8M-Macadamia 8PE-Pecans 8PI-Pistachios 8W-Walnuts 9-Celery 10-Mustard
11-Seaseme Seeds 12-Sulphites 13-Lupin 14-Molluscs

All
€8.00

All our desserts are freshly made by our own pastry Chef