

THE ORGANIC KITCHEN

— DESSERT MENU —

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PLEASE ENSURE ALLERGIES ARE DISCLOSED PRIOR TO ORDERING

CHEESECAKE – 4.50 (GF/V/ CONTAINS NUTS)

Mascarpone creamed cheese, mixed with cashews and coconut oil, on a base of buckwheat, dates and honey served with mixed berries

ROASTED FIGS – 4.50 (GF/V/CONTAINS NUTS)

Caramelised and roasted Figs with pistachios, goats feta and coconut syrup. Finished with bee pollen and served with sweet fennel ice cream

WARM CHOCOLATE BROWNIE – 4.50 (V)

Warm brownie served with chocolate sauce, cacao nibs and green tea ice cream

FROZEN YOGHURT – 4.00 (GF/V)

Vanilla natural frozen yoghurt
Includes one topping combination:

Bee pollen and Honey

Mixed berries with goji berries

Cacao nibs and chocolate sauce

Pomegranate and pistachios

Strawberries, banana, strawberry coulis with chia seeds

ADDITIONAL TOPPINGS - £0.75 EACH