

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

NEW ETON MESS (to share) – 6.95

Crushed meringue pieces, sweet fennel ice cream, vanilla crème fraiche, mixed berries and topped with freeze dried apple

FROZEN YOGHURT – 4.00 (GF/V)

Natural frozen vanilla 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