VEGIVORES
NATURAL KITCHEN

# DESSERT MENU

available all day



## RICH CHOCOLATE AND OLIVE OIL TORTE (NG) £10

With Aperol macerated strawberries, mint and pouring cream

## KEY LIME CHEESECAKE POT (NG) £9

Cashew based with zingy homemade lime curd and toasted coconut



## ICE CREAMS & SORBETS (NG) £7

*Two scoops to mix & match!*

Vanilla, Coconut, Strawberry, Salted Caramel or Honeycomb

Blood orange or Mango sorbet

## JAZZ IT UP!

£1 each or 2 for £1.50

Biscoff sauce, Biscoff crumbs, chocolate sauce, chocolate chips, maple syrup, mixed berries, banana, marshmallows or crushed peanuts



## BISCOFFLE

£8 | GO BIG! £15

Our classic buttermilk waffle, vanilla ice cream, Biscoff sauce and Biscoff crumbs

## WAFFLEY VERSATILE



£8.50 | GO BIG! £15.50

***Choose your ice cream***

Vanilla, salted caramel, coconut, honeycomb or strawberry

***Choose two toppings***

Biscoff sauce, Biscoff crumbs, maple syrup, chocolate chips, chocolate sauce, mixed berries, banana, marshmallows or crushed peanuts

*extra toppings + £1*



ASK ABOUT OUR RANGE OF TEAS, HOT DRINKS AND LIQUEUR COFFEES

**Espresso Martini** £11
Vodka, Tia Maria, sugar and espresso



**White Russian** £11
Vodka, Tia Maria and cream

**Boozy Hot Chocolate** £8.50
Hot chocolate with whipped cream and your choice of rum, Amaretto, Tia Maria, Jameson or vodka

ng - no ingredients containing gluten | ngo - option to have no ingredients containing gluten | - contains nuts

*If you have an allergy please speak to your server before placing your order. We can never guarantee that our food is 100% free from allergens.*