

# DESSERTS

## ALL DESSERTS ARE £5

### CHOCOLATE TOWER V

rich chocolate mousse with a centre of white chocolate and cream flavoured with whisky and coffee liqueur

### COCONUT SORBET VE, GF\*

served with fruit reduction, coconut and biscuit crumb

### NEW YORK VANILLA CHEESECAKE V, GF\*

served with fruit compote

### VANILLA TOFFEE HONEY ICE CREAM POT V

vanilla and toffee ice cream topped with a layer of toffee sauce and sugar nibs

Please ask your server for a gluten free menu. For health and safety reasons we don't permit food to be taken off the premises or brought onto the premises. For allergy control purposes we do not permit any modification of dishes. A discretionary service charge of 12.5% will be added to your final bill, inclusive of any prepaid items.

V - VEGETARIAN VE - VEGAN GF- GLUTEN FREE \* - OPTION AVAILABLE ON REQUEST

All dishes are lovingly prepared in our kitchen where nuts and peanuts are prepared. Despite great care to ensure no cross contamination takes place any items served may contain traces of nuts. For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle QR code.

For severe allergens please make our party planners aware ahead of your booking with us.



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