

PUDDINGS – ALLERGENS MENU

FOR YOUR SAFETY AND WELL BEING PLEASE FIRST CAREFULLY
READ THE FOLLOWING

- If you have an allergy it is very important we are made aware of it and the severity.
- If the allergy is life threatening you must be carrying an epi pen and liaise with the manager.
- You should ONLY order from the allergen menu but still be aware you dine at your own risk.
- Your food must have an allergy flag present when your dish is brought to the table.
- Many dishes have been made with vegan and gluten free ingredients but despite stringent measures used we cannot rule out cross contamination as we do NOT operate an allergen free kitchen or bar.

All dishes are vegan unless marked as follows

vo=vegan option

nv=non-vegan

gf	Pandan panna cotta, hibiscus lychees	6.5
gf	Peanut butter, chocolate and caramel brownie with vanilla ice cream, sugared peanuts *PEANUTS, SOYA, SULPHITES	6.5
	Strawberry, peach and apple polenta crumble with vanilla ice cream *GLUTEN, SOYA	6.5
gf	Raw raspberry mousse cake, ginger & nut crumb, lemon, raspberry coulis sugar free *NUTS	6.5
nv	Baklava filo, greek yoghurt, nuts & honey mousse, orange blossom syrup *GLUTEN, MILK, NUTS	6.5
gf	Vanilla ice cream, burnt mango caramel sauce, fresh mango, toasted coconut *SOYA	5
gf	Coconut rum truffles *SOYA *contains alcohol	3

AFTER DINNER DRINKS

banana meltdown , havana club 3years, amaretto, banana liqueur, lemon, vegan cream *SOYA	7.5
hazelnut martini , absolut vanilla vodka, tia maria, coffee, hazelnut syrup caramel *NUTS	7.5
amaretto, cointreau, tia maria, martell vs koko kanu - coconut rum shot	4 4

HOT DRINKS

americano	2.1	flat white	2.5
espresso	2.1	latte	2.5
hot chocolate	2.7	cappuccino	2.5
decaf coffee available		oatly milk available *GLUTEN	
dairy milk *MILK			

TEAS

english breakfast, earl grey, camomile, fruity & floral white, vanilla chai, fresh mint, fresh lemon and ginger pot for one	2
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we use organic coffee and milk

12.5% optional service charge will be added to your bill