

# 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

nv=non-vegan

gf	chocolate hazelnut truffle pudding, toasted hazelnut brittle salted gianduja cream *NUTS, SOYA	6.5
	Rhubarb polenta crumble, crème anglaise *GLUTEN, SOYA	6.5
	Caramel cookie cheesecake, crunchy biscoff biscuit base, blackberry coulis *GLUTEN, SOYA	6.5
nv/gfo	Banoffee brulee, chocolate chip butter shortbread *EGG, MILK, GLUTEN, SOYA	6.5
gf	Butterscotch, flapjack and raspberry sundae, jude's vanilla ice cream *SOYA	6.5
gf	Manhattan truffles *SOYA, SULPHITES *CONTAINS ALCOHOL	3

## AFTER DINNER DRINKS

**Popcorn martini**, havana club rum 3years, popcorn syrup, 7.5  
disarrono amaretto, vegan cream \*SOYA, GLUTEN

**Hazelnut espresso martini**, absolut vanilla vodka, 7.5  
tia maria, coffee, hazelnut syrup \*NUTS

Amaretto, Cointreau, Tia maria, Martell vs 4  
Koko kanu - coconut rum shot 4

## HOT DRINKS

americano	2.1	flat white	2.5
espresso	2.1	latte	2.5
hot chocolate	2.7	cappuccino	2.5
iced coffee	3		

decaf coffee available      oat milk available \*GLUTEN  
dairy milk \*MILK

## TEAS

english breakfast, earl grey, chamomile, vanilla chai,	2
orange spice, fruity floral white tea,	2
fresh mint, fresh lemon and ginger	2
pot for one	

we use organic coffee and milk

12.5% optional service charge will be added to your bill