

# DESSERTS

## STRAWBERRY PAVLOVA 6.95

crispy meringue, poached minted strawberry, chantilly cream 636 kcal E,M,SO

## CHERRY BAKEWELL TART 7.50

maraschino cherry, amaretto chantilly cream 884 kcal G,N,E,M,PSO

## CHOCOLATE DELICE 8.95

raspberry gel, raspberry sorbet 370 kcal G,N,E,M,S

## YUZU POSSET 8.25

crunchy white chocolate crumbs, mango gel 796 kcal G,M,S

## MOCHA & SALTED CARAMEL BROWNIE 6.95

rich chocolate glaze, salted caramel ice cream 609 kcal G,E,M,S,N

## CHAMOMILE TEA, HONEY, POACHED PEAR 7.25

Greek style yoghurt, fruity granola, toasted almonds, caramel sauce 313 kcal G,N,M,SO,P

## TRIO CHEESE BOARD 10.95

celery, grapes, red onion chutney, crackers 818 kcal C,G,M,SO

## TRIO OF ICE CREAM OR SORBET 5.95

*please ask a member of our team for daily flavours*

## HOT DRINKS

DOUBLE ESPRESSO 3 kcal 2.95

AMERICANO 3 kcal 2.95

CAPPUCCINO 147 kcal 3.25

FLAT WHITE 72 kcal 3.10



MOCHA 287 kcal 3.25

LATTE 108 kcal 3.25

HOT CHOCOLATE 282 kcal 3.25

TEA 2.75

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men. **Allergen Key:** C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

All tables over 8 will be subject to a discretionary service charge of 12.5%.  Vegan on request  Vegetarian on request  Non Gluten on request



# DESSERT MENU



KINGSCLIFF

