FARMACY

KITCHEN

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DESSERTS

APPLE & SPRING SEASON RHUBARB CRUMBLE (N) 12.5
Sweet apples and tart rhubarb gently stewed with orange zest and vanilla. Topped with a crunchy roasted crumble.

TIRAMISU (G, SY) 13
Decaf espresso-dipped sponge savoiardi, mascarpone cream, cocoa powder and cacao nibs.

BERRY CHEESECAKE (N) 14
A sweet and velvety cashew and coconut cream with tangy mixed berry coulis on a bed of dates and coconut flakes. Served with an almond brittle.

RAW CHOCOLATE TART 13
Finished with cacao nibs and chocolate sauce.

CARAMEL HAZELNUT GANACHE BROWNIE (N) 13.5
Chocolatey fudgy brownie with roasted hazelnuts, drizzled with coconut caramel sauce and topped with caramel ice cream.

SCOOP OF ICE CREAM 5
Chocolate or Pure Caramel.

DESSERT WINE

GUILLAUME GONNET MUSCAT DE BEAUMES DE VENISE Glass 8 Bottle 45

ALLERGEN GUIDE
CELERY-C, GLUTEN-G, MUSTARD-M, NUTS-N, PEANUTS-PN, SESAME SEEDS-SS, SULPHITES-SU, SOYA-SY

Please be aware that our dishes are prepared in a kitchen where allergens are present throughout, therefore we cannot guarantee that any dishes or drinks will be free from trace ingredients. Please let your waiter know before ordering if you have any allergies or intolerances.

Our dishes are made in-house from scratch with *100% organic and plant-based ingredients*, many of which are *hand-picked* fresh from our *biodynamic* farm in Kent.