



Vanilla Ice Cream ^{GF, D, F, E}
Organic Milk & Vanilla Bean



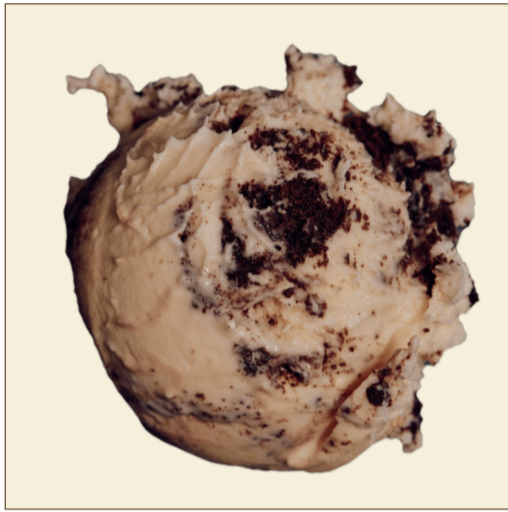
Chocolate Ice Cream ^{GF, D, F, E}
Organic Milk & 72% Dark Chocolate



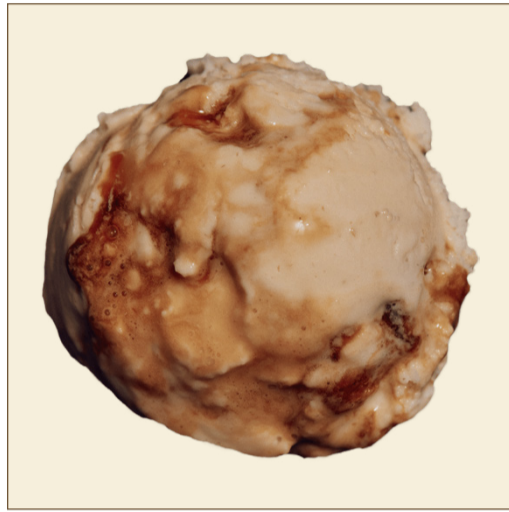
Salted Caramel Ice Cream ^{GF, D, F, E}
Organic Milk & House-Made
Salted Caramel



Choc Mint Ice Cream ^{GF, D, F, E}
Organic Milk, Fresh Mint &
Milk Chocolate Bits



Cookies & Cream Ice Cream ^{GF, D, F, E}
Organic Milk & Gluten-Free
Brownie Cookies



Honeycomb Ice Cream ^{GF, D, F, E}
Organic Milk & House-Made
Honeycomb



Espresso Ice Cream ^{GF, D, F, E}
Organic Milk & Everyday
Coffee Espresso



Vegan Chocolate Ice Cream ^{V, N, GF}
House-Made Cashew Milk,
Coconut Milk & 72% Dark Chocolate



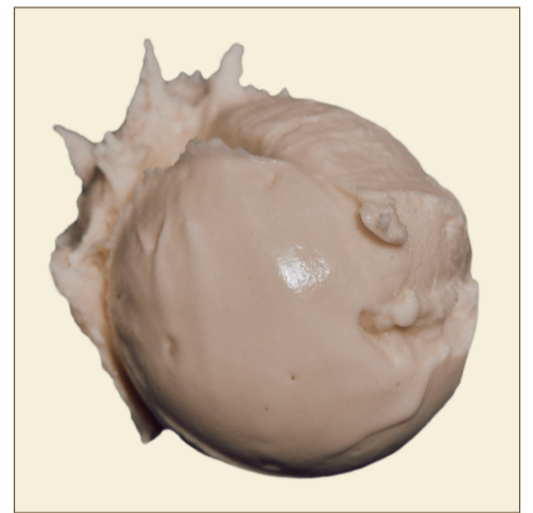
Vegan Peanut Butter Ice Cream ^{V, N, GF}
House-Made Cashew Milk, Coconut
Milk, Peanuts & Dark Chocolate Bits



Vegan Peppermint Fudge Ice Cream ^{V, N, GF}
House-Made Cashew Milk, Coconut
Milk, Peppermint Oil & Fudge



Lemon Sorbet ^{V, GF}
Lemon Juice & Organic Raw Sugar



Coconut Sorbet ^{V, GF}
Coconut Milk, Coconut Water &
Organic Raw Sugar

NATURAL

IMPORTANT ALLERGIES & DIETARY INFORMATION

Our ice creams and sorbets cater to a wide range of dietary requirements — but we ask that you inform us of any allergies or dietary needs you may have before enjoying our products. We use GLUTEN, DAIRY, EGGS, NUTS, SEEDS and SOY LECITHIN in our kitchens. While our equipment and premises are maintained to the highest possible standard, it's impossible to 100% guarantee that cross-contamination won't occur.