

DESSERTS

Pistachio Baklava 7.9

Zoolbia Bamieh 8.5

Traditional sweet Persian fritter & tulumba

Saffron Ice-Cream 6.5

With added crushed Pistachio & chunks of frozen Cream

Faloode 6.5

Sweet frosted Noodles

Saffron Ice-Cream alongside Faloode 7.5

Dates & Tahina 6.5

With added string-cut Pistachio, Walnuts & Coconut Sprinkles

Chocolate Brownie & Vanilla Ice-cream 8.5

Crème Brûlée 6.5

Sorbets 6.9

All choices are Vegan friendly

Blackcurrant | Blood Orange | Passionfruit

Pomegranate | Strawberry | Mango

See overleaf for Tarts, and service charge...

DESSERTS

TARTS

Honey Roasted Fig, Plum & Almond Tart

*Honey coated figs and plums in almond frangipane
baked in a sweet pastry case topped with toasted almonds*

Apricot Honey & Cinnamon Frangipane Tart

*Apricot & honey in cinnamon almond frangipane
baked in a sweet pastry case*

Pear & Almond Frangipane Tart

*Sliced pears in almond frangipane baked in a sweet pastry
case with a light apricot glaze*

Pecan Walnut & Blueberry Pie

*Pecan nuts, walnuts and fresh blueberries in baked
almond frangipane in a sweet pastry case*

Individual Tarts 8.5

(served with a scoop of Vanilla ice-cream)

Large Round Tarts £39 for gatherings,

12-14 slices (please order in advance)

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12.5 % Charge is Applied to All Inside Table Services

Food Allergen fact-sheets are available upon request