

Reishi

PLANT BASED
KITCHEN

DESSERTS

Vanilla Basque Cheezecake

A baked, silken tofu-based, vanilla basque cheesecake. Light and creamy. Served with a mixed berry compote & garnished with fresh berries. £8.00

(Add ice cream + £1.00)

Basque cheesecake of the week - Ask your server for the flavour!

Chocolate & Blood Orange Torte

A rich dark chocolate filling, with hints of fresh blood orange. On a sweet chocolate & cream base. Garnished with candied orange & served with whipped cream. £8.00

(Add ice cream + £1.00)

Piña-Cotta Tart

Pina-colada inspired tart. With layered coconut & pineapple panna cotta filling, on a baked flaxseed base. Served with sweet coconut cream and fresh pineapple. £8.00

(Add ice cream + £1.00)

Affogato

2 Scoops of plant-based vanilla ice cream, served with a single shot of rich espresso & topped with chocolate shavings. £8.00 **(GF)**

(all of our desserts are freshly made in-house)

DRINKS

Coffee

(Decaf coffee available)

all available with oat or coconut milk

Americano £3.00 | Latte £3.50

Cappuccino £3.50 | Single Espresso £2.00

Double Espresso £2.50 | Mocha £4.00

Speciality Drinks

Chai Latte £3.00

Vanilla Chai Latte £3.50

Turmeric Latte £3.90

Beetroot latte £3.90

Rose Latte £4.00

Matcha £4.00

Iced green tea (£3.00)

(all can be made iced)

Tea

Green Tea £2.40 | Peppermint Tea £2.40

Reishi Tea £2.50 | Lemon and Ginger £2.40

Berries £2.40 | English Breakfast Tea £2.00

Earl Grey £2.40

Upgrade to a pot for £3.00

Classic Hot Chocolate £3.00

Add Ons

Add Reishi supplement £1.00

(Helps maintain health & vitality)

Extra shot of coffee £1.00

Add Amaretti £2.00

(Sweet almond biscuit to pair with one of our hot drinks)

Syrups

Vanilla / Almond / Orange / Elderflower £1.00

(GF) Gluten Free **(GFO)** Gluten Free Option

(Please ask a member staff about any other allergy concerns)

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