

# KOSSOFFS

## Pastries

- Mince pie with orange brandy cream 4.00 (v)
- Croissant 2.40 / Mini croissant 1.75 (v)
- Pain Au Choc 3.5 / Mini pain au choc 3 (v)
- Earl grey swirl 4 / Mini earl grey swirl 3 (v)
- Morning bun 4 / Mini morning bun 3 (v)
- Ham and cheese croissant 5.5 / Mini ham and cheese croissant 4
- Feta and sundried tomato swirl 5 / Mini feta and sundried tomato swirl 3.5 (v)
- Cheese and black pepper twist 3.3 / Mini cheese and black pepper twist 2.5 (v)
- Seasonal savoury danish 5 / Mini seasonal savoury danish 4 (v)
- Kouign amann 3.5 (v)
- Miso chive swirl 3.8 (v)
- Seasonal fruit croissant cup 5 (v)
- Twice baked Almond croissant 4.5 (v)
- Twice baked Almond pain au chocolat 5 (v)
- Twice baked Hazelnut pain au chocolat 5 (v)
- Frangipane fruit tartlet 4 (v)

## Breakfast Pots

- Morning oats with seasonal jam, nut butter and granola 6 (ve)
- Yoghurt, compote, fruit and granola 6 (v)

## Biscuits and Cookies

- Pecan and chocolate cookie 2.75 (v)
- Sesame and chocolate cookie 2.75 (v)
- Soft ginger biscuits 2 (v)
- Oat and apricot cookie 2 (v)
- Sesame and white chocolate cookie 2.75 (v)
- Peanut and chocolate cookie 2.75 (v)

## Cakes

Double layer orange and almond cake with chocolate ganache icing (9")  
£65

Double layer carrot cake with whipped cream cheese icing (9") £55

Double layer vanilla sponge cake with seasonal fruit compote and  
buttercream icing (9") £55

Italian lemon, ricotta and almond cake (9") £55

Jewish apple cake (9") £45

Pecan pie (12") £45

Tarte au citron (12") £45

Double chocolate tart (12") £65

Seasonal fruit bakewell (12") £45

A chocolate plaque with a written message can be added to any of the  
above for an additional cost.

Allergy information provided upon request. All food is prepared in a kitchen that  
handles allergens.