

THE FIG & OLIVE RESTAURANT

DESSERT MENU

APPLE & BLACKBERRY CRUMBLE TART


Vanilla ice cream **£9 v** | GFO | DFO

BLUEBERRY CHEESECAKE

Blueberry gel & lemon verbena **£8.5 v**

CHOCOLATE BROWNIE

Strawberry gel, chocolate sauce & strawberry ice cream **£9.5 v** | GFO

For every order of this dish, 50p will be donated to Cancer Research 

COCONUT PANNA COTTA

Charred pineapple, rum syrup & pineapple caviar **£8.5 v** | VEO | GF | DF

TRIO OF ICE CREAM OR SORBET

3 scoop selection, please ask your server for flavour options **£5 v** | VEO | GF | DFO

BRITISH CHEESE BOARD

A variety of 4 cheese options served with our house chutney, quince jelly & crackers **£12.5 GFO**

AFFOGATO

Creamy vanilla ice cream doused with hot espresso coffee & a choice of:

V - VEGETARIAN | VO - VEGETARIAN OPTION | VE - VEGAN | VEO - VEGAN OPTION | GF - GLUTEN FREE | GFO - GLUTEN FREE OPTION | DF - DAIRY FREE | DFO - DAIRY FREE OPTION

AFTER DINNER DRINKS

ESPRESSO MARTINI

42 Below vodka, Kahlua & double espresso **£10.5**

ALSO AVAILABLE AS A MOCKTAIL £8.5

MINT CHOCOLATE MARTINI

Cacao brun, crème de menthe, chocolate, milk,
cream & fresh mint **£10**

AMARETTO SOURS | WHISKEY SOURS

Disaronno | Maker's Mark whiskey, lemon & better's
bitters **£10**

ELYSIUM BLACK MUSCAT

Blackcurrant - Raisin - Plum **£11 75^{ml}**

CASTELNAU DE SUDUIRAUT SAUTERNES

Fudge - Orange - Delicate **£11 75^{ml}**

PENFOLDS GRAND TAWNY PORT

Fruitcake - Wood - Intense **£11 75^{ml}**

FOOD ALLERGIES & INTOLERANCES Please speak to our staff about the ingredients in your meal when making your order.

We cannot 100% guarantee our premises are gluten & nut free. *Thank you*