

THE FIG & OLIVE RESTAURANT

VEGETARIAN AFTERNOON TEA

£25 PER PERSON

SAVOURY

**BRIE & CRANBERRY
ROAST PEPPER & HUMMUS
CHEDDAR CHEESE & CARAMELISED ONION CHUTNEY
FETA & SUNDRIED TOMATO QUICHE**

ALL SERVED ON A SELECTION OF FRESHLY BAKED WHITE & BROWN BREAD

CAKES & SWEET TREATS

**CHOCOLATE DIPPED STRAWBERRIES
ETON MESS
PISTACHIO & WHITE CHOCOLATE CHEESECAKE
RUM & RAISIN FRUIT CAKE
PROFITEROLES
LEMON SHORTBREAD**

TO FINISH

**FRUIT SCONE
STRAWBERRY JAM
CLOTTED CREAM**

*THIS MENU IS SUBJECT TO CHANGE

FOOD ALLERGIES AND INTOLERANCES - PLEASE SPEAK TO OUR STAFF ABOUT THE INGREDIENTS IN YOUR MEAL. ALTHOUGH EVERY ITEM ON THIS MENU IS GLUTEN FREE, WE CANNOT 100% GUARANTEE THAT OUR PREMISES ARE GLUTEN AND NUT FREE.

TO DRINK

ESPRESSO

A SHOT OF FRESHLY GROUND COFFEE

AMERICANO

AN ESPRESSO LENGTHENED BY HOT WATER

MACCHIATO

AN ESPRESSO WITH A SMALL AMOUNT OF HOT FROTHY WATER

FLAT WHITE

LARGE ESPRESSO WITH THICK VELVETY MILK

LATTE

SMALL ESPRESSO WITH HOT FROTHY MILK

CAPPUCCINO

AN ESPRESSO WITH FOAMED MILK

MOCHA

AN ESPRESSO WITH A DASH OF CHOCOLATE SYRUP AND FROTHY MILK

HOT CHOCOLATE

HOT FROTHY MILK WITH COCOA POWDER AND MARSHMALLOWS

TEA

ENGLISH BREAKFAST

DECAF

EARL GREY

GREEN

CHAMOMILE

SUPER FRUIT

PEPPERMINT

LEMON & GINGER

ALL DRINKS ARE AVAILABLE WITH ALTERNATIVE PLANT-BASED MILKS.

PLEASE ASK YOUR SERVER FOR OUR OPTIONS.

WHY NOT UPGRADE TO OUR SPARKLING AFTERNOON TEA? FOR AN EXTRA £5 YOU CAN ENJOY A GLASS OF PROSECCO WITH YOUR SWEET TREATS AND SAVOURY SANDWICHES. ASK YOUR SERVER TO UPGRADE