

TO FINISH

**FP INDICATES DESSERTS INCLUDED
IN OUR FIXED PRICE LUNCH OFFER
AVAILABLE MONDAY-FRIDAY 12PM-6PM**

Our easy to use allergen guide is available for you to use on the food section of our website. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

DESSERTS

FP HOME-BAKED CHOCOLATE BROWNIE (v)

Belgian chocolate sauce & Bourbon vanilla ice cream | 6.50

STICKY TOFFEE PUDDING (v)

With caramelised banana and honeycomb ice cream | 6.75

FP APPLE, PLUM & DAMSON CRUMBLE

Demerara crumb and vanilla custard (v) or soya (VE) custard | 6.25

THE AMBASSADOR'S MELTING CHOCOLATE & HAZELNUT BOMB (v)

Rich chocolate ganache, hazelnut, crisp wafer and vanilla ice cream, encased in a dark chocolate sphere, melted with hot white chocolate sauce. Excellent! | 8.95

FP BOURBON VANILLA ICE CREAM AFFOGATO (v)

Hazelnut, vanilla or caramel flavour syrup, espresso & amaretti biscuit | 5.50

ICON SHARING DESSERT BIRDCAGE (v)

Cameras at the ready. Three tiers of decadent dessert: vanilla cheesecake, strawberry, chocolate & pistachio smash; blackcurrant mousse & mango coulis; home-baked brownie, French almond macaron & pecan praline ice cream | 16.95

FP CARAMEL CRÈME BRÛLÉE (v) With amaretti biscuits | 5.95

99 PROBLEMS & CHEESECAKE IS ONE (v) Vanilla cheesecake mousse, fresh strawberry sauce, dark chocolate & pistachio bark, ice cream cone | 6.75

BLACKCURRANT MOUSSE (VE) Biscuit base, mango purée, fresh strawberries | 6.50

LEMON MERINGUE FLAMED ALASKA (v) Lemon mousse roulade rolled in raspberry sugar crunch, topped with vanilla ice cream & flamed meringue, with fresh strawberries | 7.50

TIRAMISU (v) Light sponge soaked in coffee liqueur, mascarpone cream & cocoa | 6.95

FP ICE CREAMS & SORBET (v) Choose three scoops from blood orange sorbet (VE), double chocolate (v), Bourbon vanilla (v), honeycomb (v) or pecan praline ice cream (v) | 4.95

BRITISH CHEESE BOARD (v)

Shepherds Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester, Isle of Man vintage Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery & red onion chutney | 5.25
Add 50ml rich Ruby Port | 3.00

ROOM FOR A LITTLE ONE?

MINI PUD WITH A COFFEE OR TEA | 5.25

Choose from apple, plum & damson crumble (v), home-baked chocolate brownie (v), caramel crème brûlée (v) or Belgian chocolate & hazelnut mousse (v) *Mini desserts are 350kcal or less*

ADD A MINI PUD TO AN AFTER-DINNER COCKTAIL | 3.00

WARM

CHILLED

COFFEE

Made from the finest artisan beans; sourced, roasted & blended by our friends at Coffee Collaborative

AMERICANO | 2.75

LATTE | 2.95

CAPPUCCINO | 2.95

FLAT WHITE | 2.95

SINGLE / DOUBLE ESPRESSO | 2.25 / 2.95

Add vanilla, caramel or hazelnut flavour sugar-free syrup (VE) | 50p

NOT A COFFEE LOVER?

HOT CHOCOLATE | 2.95

With Cointreau | 4.95

CHAI LATTE Warm and aromatic flavours of cinnamon, clove & vanilla | 2.95

Add a shot of espresso | 70p

BAILEYS LATTE | 4.95

IRISH / CALYPSO COFFEE

With a shot of whiskey / Tia Maria | 4.95

Coconut or soya, non-dairy, milk alternatives are available

LOOSE-LEAF TEA

From our partners at **Suki Tea**, who ethically source and blend our fantastic range of delicious teas | 2.75

BREAKFAST

GREEN TEA SENCHA

EARL GREY

ROOIBOS

MANGO TANGO

LEMONGRASS & GINGER

WHOLE PEPPERMINT

MINI PUD WITH A TEA OR COFFEE | 5.25

Choose from apple, plum & damson crumble (v), home-baked chocolate brownie (v), caramel crème brûlée (v) or Belgian chocolate & hazelnut mousse (v) Mini desserts are 350kcal or less

COCKTAILS & PORT

ESPRESSO MARTINI Ciroc French vanilla vodka, Tia Maria, cold-brew coffee. Smooth & intense | 7.95

PORNSTAR MARTINI Ciroc vodka, passionfruit and a shot of Prosecco on the side. Fruity & fun | 8.50

OLD FASHIONED Woodford Reserve Bourbon whiskey, bitters, sugar. Sipped over a perfect sphere of ice | 9.50

NEGRONI **ROYAL** Bombay Sapphire gin, Martini Riserva Speciale Rubino vermouth, Campari | 7.50

CHOCOLATE ORANGE Cointreau replaces vermouth, added chocolate bitters | 8.50

PORT 50ml | 3.50

ADD A MINI PUD TO AN AFTER-DINNER COCKTAIL | 3.00

Choose from apple, plum & damson crumble (v), home-baked chocolate brownie (v), caramel crème brûlée (v) or Belgian chocolate & hazelnut mousse (v) Mini desserts are 350kcal or less

ALLERGEN & DIETARY INFORMATION

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. Some of our dishes contain alcohol. All items are subject to availability. The nutritional information for our menu is provided as a guide. It is calculated using average values and is based on a typical serving size. If you require more information, please ask your server. **Please note an optional 10% service charge will be added to the bill for tables of 6 or more.**