

# Blue Fig

## apéritif

<b>Raspberry royale</b> bacardi, chambord, prosecco, fresh raspberry, mint	9.5
<b>Basil smash</b> mint bombay, lemon, sugar, basil ( <b>virgin available</b> )	11
<b>Pisco sour</b> pisco, lime, sugar	11
<b>Aperol spritz</b> aperol, prosecco, fresh mint	12
<b>Negroni</b> fig infused bombay, antica, campari	11

<b>Gordal olives</b>	4.5
<b>Sourdough</b> salted butter	4.5

<b>Crab tartlet</b> brown crab & saffron aioli, radish, pea shoot endive, shellfish and sweet paprika oil	9
<b>Garlic mushrooms</b> olive oil, herb-infused butter, parmesan, served on toasted coca bread	8
<b>Croquetas (x2)</b> leek, Manchego & cheddar   jamon & Manchego - served with roasted garlic aioli	7
<b>Padrón pepper</b> olive oil, hot honey, Maldon sea salt	7
<b>Truffle yuzu salmon</b> crispy capers, shallots, pickled cucumber	9.5

<b>Burrata</b> grilled plum, chilli oil, crispy shallots, toasted almonds, coca bread	12
<b>Melanzane</b> smoky baked aubergine, roasted sweet tomatoes, burrata, parmesan crumb, basil oil	13
<b>Pear salad</b> grape, walnut, Binham blue dressing	9
<b>Patatas bravas</b> chilli & tomato sauce, manchego, confit garlic aioli	6

<b>Lamb breast</b> pomegranate jus, saffron & honey labneh, preserved lemon	24
<b>Chicken breast</b> wild mushroom, Jerusalem artichoke, parmesan & hazelnut, Madeira cream sauce	18
<b>Beef short rib</b> slow cooked short rib, short rib bon bon, red wine jus	21
<b>Pan fried cod</b> braised leeks, saffron and shellfish bisque, chorizo, dill	21
<b>Crab &amp; prawn raviolo</b> blood orange beurre blanc	15

## desserts

<b>Basque cheesecake</b> blood orange	8
<b>Rhubarb trifle</b> Yorkshire rhubarb, orange custard, white chocolate pistachio	8.5
<b>Chocolate tart</b> lime crème fraiche	9
<b>Cheese</b> selection of cheeses, chutney, crostini - served with a chilled glass of sherry +4	14
<b>Dessert wine</b> 50ml - Santa Carolina 2019 Sauvignon Blanc	5