

# 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> )	10
<b>Olivette</b> st germain, martini, tanqueray 10	10
<b>Baileys martini</b> absolut, baileys, espresso, muscovado sugar	11
<b>Negroni</b> fig infused bombay, antica, campari	11

<b>Gordal olives</b>	4.5
<b>Woosters sourdough</b> salted butter or olive oil & balsamic vinegar	4.5

<b>White crab</b> dill, shallots, crème fraiche, mayonnaise, served on toasted coca bread - a Catalonian thin crust olive oil bread	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>Golden hashbrowns</b> crème fraiche & chives	6
add crab +4	
add truffle & parmesan +2.5	
<b>Winter pear salad</b> grape, walnut, Binham blue dressing	9
<b>Roasted cauliflower</b> caper & raisin puree, lemon & truffle emulsion	9.5

<b>Beef short rib</b> slow cooked short rib, short rib bon bon, red wine jus	21
<b>Lamb rump</b> carrot and orange, dukkah crumb, jus, apricot ketchup	24
<b>Crab and prawn raviolo</b> blood orange beurre blanc	15
<b>Chicken breast</b> wild mushroom, Jerusalem artichoke, parmesan & hazelnut, Madeira cream sauce	18
<b>Pan fried cod</b> braised leeks, saffron and shellfish bisque, chorizo, dill	21

## desserts

<b>Basque cheesecake</b> limoncello raspberries, pistachio	8
<b>Chocolate orange</b> mousse, blood orange, honeycomb	8.5
<b>Crème brulee</b>	8.5
<b>Moelleux au chocolat</b> vanilla ice cream ( <i>please allow a 12 minute cook time</i> )	9
<b>Cheese</b> selection of cheeses, chutney, crostini - served with a chilled glass of sherry +3.5	14

please be advised that food prepared in our kitchen may contain allergens  
if you have any specific dietary requirements, please inform your server