

Blue Fig

nibbles

Gordal olives	4.5
Sourdough bread salted butter or olive oil & balsamic vinegar	4.5
Jamón iberico de bellota 50g	13.5

£29 – two course

£35 – three course

starters

Garlic mushrooms olive oil, herb-infused butter, parmesan, served on toasted coca bread

White crab dill, shallots, crème fraiche, mayonnaise, served on toasted coca bread

Croquetas (x2) leek, Manchego & cheddar | jamon & Manchego
- served with roasted garlic aioli

Truffle yuzu salmon cream cheese, home cured salmon, olive oil, yuzu juice, pickled cucumber, crispy capers, white truffle oil

Caesar salad baby gem lettuce, croutons, parmesan, caesar dressing

Padron pepper olive oil, hot honey, Maldon sea salt

mains

served with roast potatoes, glazed chantenay carrots, sauté cavolo nero, yorkshire pudding, cauliflower cheese

Sirloin of beef braised short rib croquette, roasted apple & celeriac puree | served pink

Chicken supreme apricot & sage stuffing

Roasted squash & wild mushroom wellington

desserts

Basque cheesecake limoncello strawberries, pistachio

Black forest chocolate mousse, black cherry, honeycomb

Lemon tart meringue, raspberry sorbet

Cheese selection of cheeses, chutney, crostini

- served with a chilled glass of sherry +3.5

Fig mess meringue, passion fruit curd, white chocolate, raspberries, toasted almonds