

Blue Fig

nibbles

gordal olives	4.5
sourdough bread & butter	4.5
jamon iberico de bellota 50g	12.5

for the table

white crab dill, shallots, crème fraiche, mayonnaise, served on toasted coca bread - a Catalonian thin crust olive oil bread	9
garlic mushrooms olive oil, herb-infused butter, parmesan, served on toasted coca bread	7
croquetas (x2) leek, Manchego & cheddar jamon & Manchego - served with roasted garlic aioli	6
padrón pepper olive oil, hot honey, Maldon sea salt	6.5
truffle yuzu salmon cream cheese, home cured salmon, olive oil, yuzu juice, pickled cucumber, crispy capers, white truffle oil	9.5

vegetable

burrata and tomato medley shallots, toasted almonds, basil oil, sherry vinaigrette, Manchego	8.5
melanzane smoky baked aubergine, roasted sweet tomatoes, burrata, parmesan crumb, basil oil	8.5
golden hashbrowns crème fraiche & chives add truffle & parmesan +2.5	5.5
caesar salad baby gem lettuce, croutons, parmesan, caesar dressing	5.5
roasted cauliflower caper & raisin puree, lemon & truffle emulsion	9

meat & fish

pan fried cod pea emulsion, pancetta, chilli oil	18
lobster & prawn raviolo buttered spinach, squash velouté	14
confit pork ribs sherry bbq glaze, cashew nuts, chives	10.5
supreme chicken breast, beurre blanc sauce, fennel & citrus salad	16
beef short rib slow cooked short rib, short rib croquette, red wine jus	18
lamb rump salsa verde, black olive tapenade, red wine jus	18

desserts

basque cheesecake limoncello strawberries, pistachio	7.5
black forest chocolate mousse, black cherry, honeycomb	8.5
lemon tart meringue, raspberry sorbet	7
cheese Norfolk Dapple, Baron Bigod, Suffolk Blue, Manchego, chutney, crostini - served with a chilled glass of sherry +3.5	9
fig mess meringue, passion fruit curd, white chocolate, raspberries, toasted almonds	7

please note, a discretionary 12.5% service charge will be added to your bill
please be advised that food prepared in our kitchen may contain allergens
if you have any specific dietary requirements, please inform your server