

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 fraîche, mayonnaise, served on toasted coca bread - a Catalanian thin crust olive oil bread	£9
garlic mushrooms olive oil, herb-infused butter, served with coca bread - a Catalanian thin crust olive oil bread	£7
croquetas (x2) leek, manchego and cheddar jamon and manchego - served with wild garlic aioli	£6
padron pepper extra virgin olive oil, hot honey, maldon salt	£6.5
salmon pastrami home cured salmon in a herb and seed crust, olive oil	£9.5

vegetable

burrata & tomato medley shallots, toasted almonds, basil oil, sherry vinaigrette, manchego	£8.5
melanzane smokey baked aubergine, roasted sweet tomatoes, burrata, parmesan crumb, basil oil	£8.5
hispi cabbage light mustard, tonkatsu sauce, crisped shallots, spring onion	£7
golden hashbrowns crème fraîche, chives - add truffle and parmesan + £2.5	£5.5
caesar salad baby gem lettuce, croutons, parmesan, caesar dressing	£5.5
asparagus hollandaise, poached egg, parmesan crumb	£8

meat & fish

pan-fried cod fillet, pea emulsion, pancetta	£16
confit pork ribs sherry bbq glaze, cashew nuts, chives	£10.5
supreme chicken breast, buerre blanc sauce, fennel and cirtus salad	£14
beef short rib slow cooked short rib, mushroom & Worcestershire jus, short rib bon bon	£16
lamb rump red wine jus, salsa verde, black olive tapenade	£16

dessert

basque cheesecake limoncello strawberries, pistachio	£7.5
lemon 'tarte' strawberry mousse, lemon curd, raspberries - add ice cream or raspberry sorbet + £2	£7
moelleux au chocolat with vanilla ice cream - baked to order (<i>please allow 10 minutes</i>)	£7.5
fig's mess meringue, passion fruit curd, white chocolate, raspberries, toasted almonds	£7
cheese a curated selection of cheeses, chutney, crostini Norfolk dapple, Baron bigod, Suffolk blue, Manchego reserva D.O.C. - served with a glass of chilled sherry + £3.5	£9
ice cream available in various flavours, ask your waiter	£2.5 /scoop

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

ask about our lunch menu

Available Tuesday - Friday 12-3PM - From £24 including drink