

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

cocktails

blue fig	bacardi, lime juice, sugar syrup, cointreau, muddled fig	£8.5
basil smash	gin mare, lemon juice, sugar syrup, basil (virgin - £6)	£8
espresso martini	vodka, espresso, coffee liqueur, coffee beans	£8
3 monks	bitters, orgeat, Bombay sapphire, lime	£8
olivette	st germain, white vermouth, Tanqueray 10	£9
negroni	bombay, antica vermouth, campari, lemon	£8
aperol spritz	prosecco, aperol, soda, cointreau	£8.5

draft beer

estrella damm	1/2 pint - £3.25	pint - £6.25
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bottled beer & cider

peroni corona	330ml	£4.75
doom bar ale	500ml	£5.25
nethergate craft lager	330ml	£4.75
nethergate venture amber ale	500ml	£5.25
aspall suffolk cider		£5.5
peroni zero		£4

Spirits

vodka	absolut - £3.5 £6.5 ciroc - £4 £7
gin	bombay sapphire - £3.75 £6.75 tanqueray 10 - £4 £7 edinburgh rhubarb & ginger - £4 £7 tanqueray zero - £3 £6
rum	bacardi - £3.75 £6.75 captain morgans 0.0% - £3 £6 kraken spiced rum - £5.25 £8.25
whiskey	jack daniels - £4 £7 bulleit bourbon - £4.5 £7.5 nikka single malt - £5.5 £8.5
brandy	courvoisier - £4.25 £7.25
Liqueurs	baileys - £3.5 £6.5 limoncello - £3.5 £6.5

soft

fever tree - ginger ale light tonic mediterranean tonic	£2.5
ginger beer	£2.5
coke diet coke 7up fanta	£3
elderflower presse	£4
rose lemonade	£4
marlish sparkling / still water	small - £3 large - £5

provided by Butterworth & Sons B.S.E. - **coffee & tea**

cappuccino latte mocha	£3.5
flat white	£3
espresso	£2.25
americano	£2.75
hot chocolate	£3
selection of teas - English breakfast earl grey peppermint	£3

sparkling wines

125ml Bottle

Prosecco Ponte Rialto Italy £7 £27

Aromas of green apple & honeysuckle lead into a delicate citrus palate & a lively sparkle

Prosecco Rosé Fontessa Italy £7 £27

An off dry Prosecco Rosé with berry fruit & floral aromas

Cremant de Burgoine £40

Floral blend of crisp chardonnay, pinto noir and gamay varieties

Gruet Brut Champagne £66

Elegant, light & fresh, with exquisite fruit aromas & a slightly lemony nose & crisp finish

white wines

175ml 250ml Bottle

Les Roulants Blanc France £6 £7.5 £21

Dry, fresh crisp apple and pear flavours, with a note of peach on the finish

Pinot Grigio Allamanda Italy £6.5 £8 £23

This offers a good weight of pear and citrus fruit before a long, fresh finish

Chardonnay Franschoek Cellars South Africa £7.5 £9 £25

Honey and citrus on the nose, with flavours of white peach, lemon, vanilla & a long elegant finish

Chenin Blanc La Lisse Soie d'Ivoire Aude £28

Citrusy & herbal aromas lead to a fruity, peachy palate with great texture & a clean, lifted finish

Picpoul de Pinet prestige domaine des lauriers Spain £8 £10 £29

Bone dry, blend of ripe fruit & lively acidity with a hint of citrus - perfect with seafood

Sauvignon Blanc Makutu New Zealand £9 £10.5 £30

Gooseberry, passion fruit & guava, palate is full with an flinty minerality & a refreshing finish

Gavi la Luciana Italy £31

Fresh, crisp & lightly aromatic wine offers steely acidity & underlying mineral characters

Godello Lagar de Xestosa Monterel Spain £32

Delicious minerally, savoury wine, with great texture & citrus fruit flavours.

Pinot Blanc Reserve Caves de Turckheim Francee £34

The perfumed nose hints at peaches & citrus, but the palate reveals a steely backbone

Sancerre Regis Jouan £49

A nose of nettles & grass leads to cool gooseberry flavours & a herbal twist

rosé wines

175ml 250ml Bottle

Cabernet Rosé Les Roulants France £6 £7.5 £21

Pale pink, light & bright, with dry fresh zingy fruit flavours

Pinot Grigio Rosé Allamanda Italy £7.5 £9 £25

Suitably restrained on the nose but opens up with wild berry fruit on the palate

Primitivo Rosato Trulli Puglia Italy £32

Palate is fresh & crisp with good acidity, with lingering notes of citrus fruit, & a long clean finish

St Louis Rosé Coteau Varois en Provence France £37

A Provence rosé of immense charm & minerality, with a hint of white fruits & berries

red wines

175ml 250ml Bottle

Les Roulants Rouge France £6 £7.5 £21

A pleasing blend of Carignan and Merlot, good structure & a hint of spice & full of fruit

Merlot Norte Chlco Chile £6.5 £8 £23

Vibrant red berry aromas, ripe plum flavours and a hint of chocolate

Malbec Vista Sierra Mendoza Argentina £7.5 £9 £25

Rich forest fruits, dark plum and a hint of chocolate with a long smooth finish

Shiraz Rolleston Vale Australia £26

This generous & elegant wine is packed full of dark berry fruit & spice

Cotes du Rhone Rouge Prieurs St Julien France £8.5 £10 £29

Aromas of hedgerow fruit & violets, a palate of blackberry, damson & plum with a peppery finish

Ch Rivalerie Blaye Cotes de Bordeaux France £32

Elegant blackcurrant fruit with notes of cedar wood, a fine petit chateau wine from Bordeaux

Primitivo Appassimento Lucale Primitivo - Italy £33

complex bouquet reminiscent of cherry, raspberry & redcurrant, full-bodied & supple

Pinot Noir Shadow Point, Monterey County, California, U.S.A £38

Modern vibrant and slightly edgy Pinot Noir. Packed with fruit and slightly earthy notes

Rioja Reserva Vina Valoria Spain £41

18 months in American oak, Smoky notes of fig & tones of plum, end result is disarmingly smooth

Barolo Flori Araldica Italy £55

Tobacco, leather & violet aromas, the silky texture of ripe fruit & a lengthy finish

Mercurey Pinot Noir £58

This crisp-fruited wine evokes strawberry, raspberry & cherry