



Blue Fig

SAMPLE FESTIVE SET MENU

£45 per person



Please note - these menus are exclusively for our private dining rooms, for parties of 8+.

At Blue Fig, we're all about sharing.

What you see on our group menu is what you get - no decision making required. You relax with your friends, and we'll bring out plate after plate of delicious food. Everything will be served family-style, ensuring plenty for everyone to enjoy.

nibbles

Gilda Pintxo (x2)

salt cured anchovies, guindilla peppers, olives

Beef Short Rib Bon Bon

truffle, yuzu, soy dressing

Garlic Mushrooms

herb butter, olive oil, coca bread

Hash Browns

bravas sauce, parmesan, confit garlic aioli, chive

small plates

Coq au Vin

chicken supreme, pearl onions, wild mushroom
(gfo)

Venison Loin

spiced pumpkin purée, miso-glazed celeriac fondant, blackberry jus

Lamb Rump & Merguez Skewers

aubergine, red pepper, labneh, herb oil
(gf)

Braised Octopus

fennel salad, charred avocado, saffron aioli

Picanha

best end rump, beef sauce
(gf)

Wild Mushroom Velouté

smoked cheddar fondant

Honey Beetroots

cashew cream, goat cheese mousse, dukkah
(v, gf)

Rack of Lamb

smoked goat's curd, charred gem lettuce,
basil and courgette purée, lamb jus

Melanzane

smoky baked aubergine, roasted tomatoes,
burrata, parmesan crumb, basil oil

desserts

Basque Cheesecake

strawberries, pistachio

Vanilla Panna Cotta

roasted fig, meringue

If you have allergies or dietary requirements, please speak to a member of staff.

gf - gluten-free, gfo - gluten-free option, v - vegetarian, ve - vegan