



Blue Fig

À LA CARTE FESTIVE MENU

nibbles

Gordal Olives (ve, gf) **4.50**

lightly spiced Spanish olives

Gilda Pintxo (x2) (gfo) **3.00**

salt cured anchovies, guindilla peppers, olives

meat

Coq au Vin (gfo) **18.00**

chicken supreme, peas, pearl onions, wild mushroom, red wine & port sauce

Beef Short Rib **17.00**

slow-cooked short rib, burnt onion purée, red wine jus, short rib bonbon

Lamb Rump & Merguez Skewers (gf) **15.00**

aubergine, red pepper, labneh, herb oil

Picanha (gf) **16.00**

best end rump, beef sauce

Venison Loin **16.00**

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

Rack of Lamb **16.00**

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

fish

Skagen Toast (gfo) **11.00**

crab, prawns, egg, dill, creme fraiche dressed leaves, caviar

Scallop (x2) **13.50**

thermidor sauce, parmesan and chive breadcrumb

Market Fish **17.00**

provençale sauce

Crab Cacio e Pepe **15.00**

brown & white crab, parmesan crumb, chives, shellfish oil

Braised Octopus **15.00**

fennel salad, charred avocado, saffron aioli

Warm Sourdough (v) **4.50**

butter or balsamic & olive oil

Beef Short Rib Bon Bon **5.50**

truffle, yuzu, soy dressing

small plates

Garlic Mushrooms **8.00**

herb butter, olive oil, coca bread

Padron Peppers (v, gf) **7.00**

olive oil, hot honey, Maldon sea salt

Croquetas (x2) **9.00**

jamón & manchego or leek, manchego & cheddar

Melanzane **13.00**

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

Burrata (gfo) **12.00**

peach, mint, chilli crisp, hot honey, coca bread

Hash Browns **8.00**

bravas sauce, parmesan, confit garlic aioli

Caesar Salad (gfo) **8.00**

baby gem, parmesan, croutons

Roasted Beetroots (v, gf) **9.00**

honey, cashew cream, goat cheese mousse, dukkah

Wild Mushroom Velouté **9.00**

smoked cheddar fondant

desserts

Basque Cheesecake **8.50**

strawberries, pistachio

Black Forest Tiramisu **8.50**

chocolate, black cherry, mascarpone

Vanilla Panna Cotta **8.50**

roasted fig, meringue

Cheese board **14.00**

selection of cheeses, quince jelly, crostini

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

SAMPLE MENU