

Blue Fig

AUTUMN GROUP MENU

£45 per person

Please note - these menus are exclusively for our private dining rooms, which seats up to 12 guests.

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.

The Perfect Feast.

nibbles

Gilda Pintxo (x2)

salt cured anchovies, guindilla peppers, olives

Beef Short Rib Bon Bon

truffle, yuzu, soy dressing

small plates

Garlic Mushrooms

herb butter, olive oil, coca bread

Picanha

*best end rump, beef sauce
(gf)*

Hash Browns

bravas sauce, parmesan, confit garlic aioli, chive

Honey Beetroots

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

Coq au Vin

*chicken supreme, pearl onions, wild mushroom
(gfo)*

Melanzane

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

Lamb Rump & Merguez Skewers

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

desserts

Basque Cheesecake

*strawberries, pistachio
(v)*

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