

Blue Fig

LUNCH AND PRE-THEATRE

Two Dishes for £18.00

Three Dishes for £23.00

Served Monday to Friday

12 pm - 2:30 pm and 5:30 pm - 6:30 pm

nibbles

Gordal Olives <i>lightly spiced Spanish olives</i>	(ve, gf)	4.50	Warm Sourdough <i>butter or balsamic & olive oil</i>	(v)	4.50
Mussel Con Tomate <i>coca bread, tomato, mussel & caviar</i>	(gfo)	6.00	Beef Short Rib Bon Bon <i>truffle, yuzu, soy dressing</i>		5.50

flatbreads

Wild Mushroom <i>ricotta, parmesan, truffle oil, pine nuts, rocket</i>			Taleggio <i>heritage tomato, almond pesto</i>	(v)	
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Mussels

nduja butter, fennel, dill, shallots

small plates

Lamb Rump & Merguez Skewers <i>aubergine, red pepper, labneh, herb oil</i>	(gf)		Burrata <i>peach, mint, chilli crisp, hot honey, coca bread</i>	(gfo)	
Coq au Vin <i>chicken supreme, pearl onions, wild mushroom</i>	(gfo)		Padron Peppers <i>olive oil, hot honey, Maldon Sea salt</i>	(v, gf)	
Caesar Salad <i>baby gem, parmesan, croutons</i>	(gfo)		Honey Beetroots <i>cashew cream, goat cheese mousse, dukkah</i>	(v, gf)	
Croquetas (x2) <i>jamon & manchego or leek & cheddar. confit garlic alioli</i>			Crab Cacio e Pepe <i>brown & white crab, parmesan crumb, chives, shellfish oil</i>		

Hash Browns

bravas sauce, parmesan, confit garlic aioli, chive

desserts

Basque Cheesecake <i>strawberries, pistachio</i>	(v)		Black Forest Tiramisu <i>chocolate, black cherry, mascarpone</i>		
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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