



THE FIG & OLIVE

DINNER

STARTERS

SOUP OF THE DAY £5

CAJUN SALMON FISHCAKE, charred corn, lime pickle mayonnaise, pea shoot's £8 /£16

TEMPURA SOFT SHELL CRAB, lime, coriander, papaya & chilli slaw £8

GRILLED GOATS CHEESE, aubergine & courgette stack, basil oil, tomato arrabiata £6.5/£12 V

SLOW ROAST PORK RIBS, barbecue glaze, Asian slaw £7.5

PACKINGTON PORK & LEEK SCOTCH EGG, apple puree, black pudding crumb £7.5

ASIAN SALAD, pineapple carpaccio, toasted peanuts £5/10 (add duck £3)

SQUID & CHORIZO SALAD, chilli chickpeas & citrus dressing £7.5/£15

SHARERS

SLICED ARTISAN BREAD, garlic confit, balsamic vinegar & oils £5.5 add olives £2

FRESHLY BAKED CAMEMBERT FOR TWO, garlic & rosemary oil, red onion jam, warm bread £11

CHARCUTERIE BOARD, salami, Parma ham, bresaola, chorizo, olives, blushed tomatoes, crostini £16.5

FISH BOARD, tempura soft shell crab, smoked salmon, mackerel pate, pickled herring £16.5

MEZZE BOARD, grilled garlic flat bread, feta & tomato salad, olives, tzatziki, hummus & baba ghanoush £12 V

MAINS

GOAN SPICED HALF CHICKEN, sweet potato fries, mango salsa £13.5

PIG & FIG, Packington pork belly, cider fig, braised red cabbage & kale £17.5

DRY AGED BEEF BURGER, Packington bacon, salsa, coleslaw & fries £15

CAULIFLOWER CHEESE PITHIVIER, caramelised shallots, heritage carrots & kale £13 V

WELSH LAMB CUTLETS, brinjal potatoes, spinach & red onion pakora £21

ALE BATTERED HADDOCK, minted peas, tartare sauce, fries £15 (add curry sauce for £1.5)

RED LENTIL DAHL, grilled flat bread & broccoli tempura £11 V

PAN ROAST COD, potato & pancetta gratin, buttered cabbage & leeks, celeriac puree £16

PIZZA

GOATS CHEESE, caramelised fig, oregano £12 V

CHORIZO SAUSAGE, prosciutto & sticky onions £12.5

CRISPY DUCK, Asian vegetables, plum sauce, soy & sesame £13.5

CAPRESE, heritage tomato, buffalo mozzarella & pesto £11 V

GLUTEN FREE

GF- GLUTEN FREE OPTIONS ARE AVAILABLE UPON REQUEST

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OVER 8 PEOPLE. THANK YOU.

FROM THE GRILL

OUR BEEF IS SUPPLIED BY

AUBREY ALLEN

DRY AGED 7oz RUMP STEAK £19

DRY AGED 9oz RIB EYE STEAK £21

DRY AGED 16oz T BONE STEAK £28.5

WELSH LAMB CHOPS £18

TUNA STEAK £19.5

All served with a seasonal salad and a choice

of Skin on fries or New Potatoes or Harissa

Spiced Cous Cous

Add Béarnaise -Peppercorn - Chimichurri £2

SIDES

SEASONAL VEGETABLES £4 SWEET POTATO FRIES £5.5

ROCKET & PARMESAN SALAD £4.5 SKIN ON FRIES £4

NEW POTATOES £4 HALLOUMI FRIES £5.5

HARISSA SPICED COUS COUS £4

WHITE WINE

Big Bombora Chardonnay, Australia £3.5 ^{125ml} £4.5 ^{175ml} £6 ^{250ml} £18 ^{Bottle}

A nose of citrus fruits and ripe apples, with underlying notes of vanilla. Crisp lemon and lime on the palate, served up with a rounded and buttery feel.

Le Colline di San Giorgio Pinot Grigio, Italy £4.5 ^{125ml} £5.5 ^{175ml} £7 ^{250ml} £19 ^{Bottle}

A vibrant Pinot Grigio that offers much more character and class than some. Showing citrus fruit flavours and subtle floral aromas.

Fernlands Sauvignon Blanc, New Zealand £5.5 ^{125ml} £6.5 ^{175ml} £8.5 ^{250ml} £24 ^{Bottle}

Very zesty with lots of lime and herbaceousness, this is an aromatic and classic New Zealand Sauvignon Blanc with a refreshing dry finish.

Gavi, La Toledana, Italy £6 ^{125ml} £7 ^{175ml} £9.5 ^{250ml} £27 ^{Bottle}

Ripe peach and pears with hints of citrus and a slight honeyed edge held together by steely minerality and a fresh acidity.

Fairhall Cliffs Pinot Gris, Marlborough, New Zealand £6 ^{125ml} £7.5 ^{175ml} £10 ^{250ml}

£29 ^{Bottle}



Bursting with aromas of pear, honey, apple spice & even a hint of cream. Hints of sweetness partner the pure fruit flavours and are complemented by clean acidity.

Cloudy Bay Sauvignon Blanc, New Zealand £30 ^{Bottle}

Full of fresh herbal aromas & layers of ripe guava and tropical fruit. The palate is succulent and crisp.

Chablis Cape St Martin, France £32 ^{Bottle}

A youthful citrus nose with spring blossom. Fresh and harmonious, with nicely focused fruit character and a lingering stony texture on the finish.

RED WINE

Pavillon Trois Arches Merlot, South of France £4.5 ^{125ml} £5.5 ^{175ml} £7 ^{250ml} £19 ^{Bottle}

Deep ruby red in colour with aromas of berries and spice. The pallet is smooth with a depth of flavour that continues in the mouth.

Oltre Passo Primitivo, Italy £5 ^{125ml} £6 ^{175ml} £7.5 ^{250ml} £21 ^{Bottle}



Deep, dense ruby in colour, with a nose of warm prunes, dates and figs, with hints of sweet spice.

Wirra Wirra Shiraz Cabernet, Australia £5 ^{125ml} £6 ^{175ml} £8 ^{250ml} £23 ^{Bottle}

This is a youthful and vibrant wine offering raspberry, cherry and blackberry fruit, lifted by hints of violet and spicy oak notes.

Capillo de Barro Malbec, Argentina £5.5 ^{125ml} £6.5 ^{175ml} £8.5 ^{250ml} £24 ^{Bottle}

An intense nose of plum and bramble. Fulsome on the palate, delivering a swathe of ripe, fresh black fruit held together by lush tannins.

Marques De Laia Reserva, Rioja, Spain £5.5 ^{125ml} £6.5 ^{175ml} £8.5 ^{250ml} £25 ^{Bottle}

This wine has developed aromas such as truffle and vanilla with a hint of cinnamon and clove. An intense palate with a strong finish.

Malbec, Rutini, Mendoza £30 ^{Bottle}

Rutini Malbec has a concentrated nose with elements of wild berries, tobacco and vanilla. The palate is full, with rich black fruit and a long, lingering finish.

Barolo Ciabot Berton, Italy £45 ^{Bottle}

The palate has generous round dark fruit and a broad range of anise and truffle flavours, all adding to the pleasure, really good acidity makes for a beautiful long fresh finish.

ROSE WINE

Torre Alta Pinot Grigio Rosé, Italy £20 ^{Bottle}

Fresh fruit such as apricot and peach on the nose; soft floral flavours on the palette and a refreshing, pleasantly smooth finish.

Le Bois des Violettes Rosé, France £4.5 ^{125ml} £5.5 ^{175ml} £7 ^{250ml} £20 ^{Bottle}

A light and pale rosé from vineyards located between the villages of Cruzy and Argeliers in the Languedoc. Bright and Crisp, with subtle strawberry fruit and a refreshing dryness.

William Chase Rose, Provence £6.5 ^{125ml} £7.5 ^{175ml} £9.5 ^{250ml} £28 ^{bottle}



Crisp, fresh and fruity rosé, boasting delicious notes of white peach & grapefruit, with subtle aromas of Provence, drawn together with a lovely fresh finish.

SPARKLING

Prosecco La Marca Cuvée NV, DOCG, Italy £7 ^{125ml} £32 ^{Bottle}

A pale straw colour with a fine mousse and typical fruit characters of apples and pineapples.

Cloudy Bay Pelorus, NV, New Zealand £35 ^{Bottle}

This is a fresh, apéritif style of sparkling wine. Crisp apple flavours are backed up by a nutty, yeasty complexity. Well chilled this is a cracking partner to shellfish & pasta.

Cloudy Bay Pelorus Rosé, NV, New Zealand £35 ^{bottle}

The aromas are of strawberry and cranberry, with subtle pot pourri. The palate is explosive and abundant, with lashings of cherry fruit and sweet spice. Drink with smoked salmon or charcuterie.

CHAMPAGNE

Laurent-Perrier Brut NV, Champagne £9 ^{125ml} £50 ^{Bottle}

A lighter style, Subtle citrus, toast and spice predominate this perfectly balanced Champagne.

Laurent-Perrier Rosé NV, Champagne £12 ^{125ml} £70 ^{Bottle}

This Champagne combines real structure with freshness and a soft, vinous character & intensely fruity flavours.

Laurent-Perrier 2006, Champagne £75 ^{Bottle}

This superb Brut Millésimé is a 50-50 blend of Chardonnay and Pinot Noir, all from grand cru vineyards. A well sustained palate with a slight biscuity character and a long honeyed finish.

