



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, peanuts, papaya & chilli slaw £9

GRILLED GOATS CHEESE, aubergine & courgette stack, basil oil, tomato arrabiata £7.5/£15 V

LOCAL GRASS FED LAMB KOFTA, Greek salad, rose harissa spiced tzatziki £7.5/£15

BLACK PUDDING BUBBLE & SQUEAK, bacon crisp, soft poached egg, hollandaise sauce £7.5 / £15

CRISPY DUCK SALAD, pineapple carpaccio, toasted peanuts £8/16

SEARED MACKEREL FILLET fennel slaw, orange puree, honey & soy dressing £8.5

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, a selection of cured meats, 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

PAN ROAST DUCK BREAST, fondant potato, truffle leek, parsnip puree & port jus £20.5

SALMON TERIYAKI, steamed coconut rice, flash fried greens, chilli, pickled ginger & sesame £18.5

DRY AGED BEEF BURGER, Forage home cured bacon, salsa, coleslaw & fries £15

WILD MUSHROOM RISOTTO, spinach, truffle, tarragon & parmesan £12 V (add chicken £4)

ROAST LAMB RUMP, 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 £18

BUDDHA BOWL, harissa cous cous, avocado, chilli roast chickpeas, heritage tomato, edamame beans, sweet potato £11 add buffalo mozzarella £2.5 V (add Salmon loin £5)

PIZZA

GOATS CHEESE, caramelised red onion, oregano £12 V

CHORIZO SAUSAGE, prosciutto & bbq sauce £12.5

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

HOME CURED FORAGE BACON, mushroom & mascarpone £12

FROM THE GRILL

DRY AGED 9oz RUMP STEAK £19

DRY AGED 9oz SIRLOIN STEAK £21

DRY AGED 9oz RIB EYE STEAK £23

DRY AGED 16oz T BONE STEAK £28.5

CHICKEN BROCHETTES £16

All served with a seasonal salad and a choice

of Skin on fries *or* Flash Fried Greens *or*

Harissa Spiced Cous Cous

Add Béarnaise -Peppercorn -

Chipotle Relish £2

SIDES

FLASH FRIED GREENS £4.5 SWEET POTATO FRIES £5.5

ROCKET & PARMESAN SALAD £4.5 SKIN ON FRIES £4

HONEY & THYME ROAST BUTTERNUT SQUASH £4

HARISSA SPICED COUS COUS £4 GREEK SALAD £4.5

HALLOUMI FRIES £5.5

GLUTEN FREE—GLUTEN FREE OPTIONS ARE AVAILABLE UPON REQUEST.

PLEASE BE AWARE ALL OUR DISHES ARE MADE TO ORDER, WE APPRECIATE YOUR PATIENCE!
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OVER 8 PEOPLE. THANK YOU.

WHITE WINE

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

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 ^{Btl}

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

Dominio De La Fuente, Spain £5 ^{125ml} £5.5 ^{175ml} £7.5 ^{250ml} £20 ^{Btl}

An organic, fresh crisp & aromatic verdejo. Notes of freshly cut hay, white pepper and fennel. Perfect with fish & poultry dishes,

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

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 ^{Btl}

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 ^{Btl}



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 ^{Btl}

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

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

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 ^{Btl}

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 ^{Btl}

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 ^{Btl}

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

Beaute Du Sud Malbec, France £5.5 ^{125ml} £6.5 ^{175ml} £8.5 ^{250ml} £24 ^{Btl}



Carefully nurtured in the warm winelands of southern France. Rich dark fruit and a rounded intense palate. Perfect with cheese & charcuterie boards.

St Desir Pinot Noir, France £5.5 ^{125ml} £6.5 ^{175ml} £8.5 ^{250ml} £25 ^{Btl}

On the palate are flavours of dark berry fruits, lifted by the added punch of crushed pink-peppercorns, which are anchored by savoury, gamey undertones.

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

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 ^{Btl}

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 ^{Btl}

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 ^{Btl}

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 & Pinot Noir, all from grand cru vineyards.



THE FIG & OLIVE FAVOURITES