

GLUTEN FREE MENU



THE FIG & OLIVE

BREAKFAST

SERVED FROM 9AM-11.30AM

FULL ENGLISH, Packington sausage & home cured Forage bacon, mushroom, grilled cherry vine tomatoes, baked beans, gluten free toast, free range Everitt Grendon egg £10.5

VEGETARIAN BREAKFAST halloumi chips, onion & roast pepper hash, mushroom, grilled cherry vine tomatoes, baked beans, gluten free toast & free range Everitt Grendon egg £9.5

EGGS FLORENTINE, gluten free toast, wilted spinach, free range Everitt Grendon poached egg, hollandaise £6.5 V

EGGS BENEDICT, gluten free toast, crispy home cured Forage bacon, free range Everitt Grendon poached egg, hollandaise £8

EGGS ROYALE gluten free toast, smoked salmon, free range Everitt Grendon poached egg, hollandaise £8.5

HOME CURED FORAGE BACON BUTTY free range Everitt Grendon egg on gluten free toast £6

PACKINGTON SAUSAGE BUTTY, free range Everitt Grendon egg on gluten free toast £6.5

SANDWICHES

SERVED MONDAY TO SATURDAY 12PM-3PM

SMOKED SALMON, dill cream cheese £7

CHARGRILLED MEDITERRANEAN VEGETABLE, hummus & rocket £7 V

ROAST CHICKEN, chorizo, rocket & chipotle mayonnaise £7.5

SHARERS

FRESHLY BAKED CAMEMBERT FOR TWO, garlic & rosemary oil, red onion jam, gluten free toast £11

CHARCUTERIE BOARD, selection of cured meats, olives, blushed tomatoes, gluten free crackers £16.5

MEZZE BOARD, gluten free crisp bread, feta & tomatoes, olives, tzatziki, gluten free toast, hummus, baba ghanoush £12 V

STARTERS

SOUP OF THE DAY £5

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

PAN FRIED SOFT SHELL CRAB, lime, coriander, Peanuts, papaya & chilli slaw £8

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

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

PARMA HAM & GOATS CHEESE SALAD, caramelised onion & mixed leaves £7.5

MAINS

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

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

DRY AGED NAKED BEEF BURGER, bacon, salsa, coleslaw & skin on fries £15

ROAST LAMB RUMP, brinjal potatoes, spinach & red onion pakora £21

GRILLED HADDOCK, minted peas, tartare sauce, skin on fries £15

RED LENTIL DAHL, new potatoes, tenderstem broccoli £11 V

PAN ROAST COD, potato & pancetta gratin, butter cabbage & leeks, celeriac puree £18

SIDES

SKIN ON FRIES £4 SWEET POTATO FRIES £5.5

HALLOUMI FRIES £5.5

HONEY & THYME ROAST BUTTERNUT SQUASH £4

ROCKET & PARMESAN SALAD £4.5

FLASH FRIED GREENS £4

GREEK SALAD £4.5

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* Greek Salad

Add Béarnaise — Peppercorn — Chipotle Relish £2



THE FIG & OLIVE

SUNDAY LUNCH

SERVED 12.30-6PM (SUNDAY'S ONLY)

SHARERS

FRESHLY BAKED CAMEMBERT FOR TWO, garlic & rosemary oil, red onion jam, gluten free toast £11

CHARCUTERIE BOARD, selection of cured meats, olives, blushed tomatoes, gluten free crackers £16.5

MEZZE BOARD, gluten free crispy bread, feta & tomatoes, olives, tzatziki, gluten free toast, hummus, baba ghanoush £12 V

STARTERS

SOUP OF THE DAY £5

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

PAN FRIED SOFT SHELL CRAB, lime, coriander, peanuts, papaya & chilli slaw £8

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

PARMA HAM & GOATS CHEESE SALAD, caramelised onion & mixed leaves £7.5

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

MAINS

28 DAY AGED ROAST LOIN OF BEEF, braising jus £17.5

ROAST PORK LOIN ON THE BONE, sage stuffing, crackling, apple compote jus £15.5

HALF A ROAST CHICKEN, sage stuffing, bread sauce, jus £15

All our roasts are served with duck fat roast potatoes, maple roast roots & buttered green

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

GRILLED HADDOCK, minted peas, tartare sauce, skin on fries £15

RED LENTIL DAHL, new potatoes, tenderstem broccoli £11 V

PAN ROAST COD, potato & pancetta gratin, buttered cabbage & leeks, celeriac purée £18

DESSERTS

Manor Farm Strawberry Eton Mess, crushed meringue, Chantilly cream & coulis £6

SORBETS & ICE CREAMS, 3 scoop selection £4

SELECTION OF 3 CHEESES, chutney, quince jelly, gluten free crackers £9

AMARETTO AFFOGATO, creamy vanilla ice cream doused with hot espresso coffee

& Amaretto liqueur £6

FRANGELICO AFFOGATO, creamy vanilla ice cream doused with hot espresso coffee

& hazelnut liqueur £6

WHY NOT FINISH WITH A COCKTAIL?

Espresso Martini £9

Absolut Vanilla Vodka, Khalua, Chartleys Coffee, Sugar Syrup

Mint Chocolate Martini £9

Cacao Brun, Crème de menthe, fresh cream

VEGETARIAN & GLUTEN FREE

PLEASE ASK YOUR WAITER/WAITRESS TO POINT OUT OUR VEGETARIAN OPTIONS. DISHES CONTAINING PARMESAN CHEESE CAN BE COOKED WITHOUT UPON REQUEST AS A VEGETARIAN OPTION.

WE CANNOT 100% GUARANTEE OUR PREMISES ARE GLUTEN FREE OR NUT FREE. AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OVER 8 PEOPLE.

THANK YOU.