



THE FIG & OLIVE DINNER

STARTERS

SOUP OF THE DAY £5

THAI SPICED BRIXHAM CRAB CAKES, chilli, ginger & coriander dressing, baby leaf salad £9.50

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, beetroot hummus, rocket & cherry vine tomatoes £7.5/£15

SHROPSHIRE VENISON & BLACK PUDDING SCOTCH EGG, celeriac remoulade, fig & liquorice jam £8.5

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

KING PRAWN NOODLE BROTH, snap peas, spring onion, coconut, coriander & chilli £9

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 £12

CHARCUTERIE BOARD, a selection of cured meats, olives, blushed tomatoes, crostini £16.5

FISH BOARD, tempura soft shell crab, smoked salmon, mackerel pate, garlic crevettes £16.5

MEZZE BOARD, chargrilled flat bread, confit garlic, beetroot hummus, baba ghanoush, rose harissa tzatziki, marinated artichokes, rocket, olives & sun blushed tomatoes £12.5 V

MAINS

SLOW COOKED CRISPY PORK BELLY, cannellini bean & spinach in zucchini, rocket & balsamic £18

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

PANCETTA WRAPPED CHICKEN BREAST, mozzarella & sundried tomato stuffing, sautéed vegetables & puttanesca salsa £17

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

MALABAR MONKFISH & KING PRAWN CURRY, toasted coconut & steamed rice £25

ROAST LAMB RUMP, brinjal potatoes, spinach & red onion pakora £22

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

CHICKPEA, SPINACH & SWEET POTATO CURRY, grilled flat bread £12 V (add chicken £4)

PAN ROAST COD, potato & pancetta gratin, buttered cabbage & leeks, celeriac puree £19.5

WINTER BLISS BOWL, sweet potato & feta fritter, beetroot & harissa pearl cous cous, roast butternut squash, kale, heritage beets & cherry vine tomatoes £13 V (add Salmon loin £5)

PIZZA

GOATS CHEESE, caramelised red onion, oregano £12 V

CHORIZO SAUSAGE, prosciutto & BBQ sauce £12.5

SPICED LAMB, tzatziki £12.5

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

MARGHERITA, mozzarella & cherry vine tomatoes £12

GLUTEN FREE- GLUTEN FREE OPTIONS ARE AVAILABLE UPON REQUEST.

WE CANNOT 100% GUARANTEE OUR PREMISES ARE GLUTEN & NUT FREE.

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.

FROM THE BUTCHER

All our beef is from local grass-fed Longhorn cattle butchered & aged for 28 days onsite at Forage.

DRY AGED 9oz RUMP STEAK £19

DRY AGED 9oz SIRLOIN STEAK £21

DRY AGED 8oz FILLET STEAK £28

DRY AGED 9oz RIBEYE STEAK £25

DRY AGED BEEF BURGER, bacon, salsa, coleslaw & fries £15.5

All our steaks are served with a seasonal salad and a choice of

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

Beetroot & Harissa Pearl Cous Cous *or*

Chunky Chips

Add Béarnaise -Peppercorn -

Beef Dripping Sauce £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

BETROOT & HARISSA PEARL COUS COUS £4.5

HALLOUMI FRIES £5.5 STEAMED COCONUT RICE £4

MARMALADE GLAZED CHANTENAY CARROTS £4.5

CHUNKY CHIPS £4.5

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.

Bread & Butter Chardonnay, California £30 ^{Btl} 

Complex and layered with distinctive notes of vanilla bean, almond husk & Tropical fruit.

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.

L'Extra par Langlois Brut Rosé, Loire, France £35 ^{bottle}

Owned by the Bollinger family since 1973, and is recognised as one of Loires premier producers of sparkling wine. Peachy pink in colour with light summer berry & gentle leafy notes. Fresh clean & easy drinking. 

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.

