



# THE FIG & OLIVE LUNCH 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, 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**

FIG & OLIVE PLOUGHMAN'S, Barber's Vintage cheddar, Packington honey roast gammon, pork pie, scotch egg, pickles, crusty bread £14

## STARTERS

SOUP OF THE DAY £5

THAI SPICED BRIXHAM CRAB CAKES, chilli, ginger & coriander dressing, baby leaf salad £9.5

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**

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

LOCAL GRASS FED LAMB KOFTA, beetroot hummus, rocket & cherry vine tomatoes £7.5/£15

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

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

## 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

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

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

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

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

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)

## SANDWICHES

All our sandwiches are served with vegetable crisps and a side salad.

Why not upgrade to Skin on Fries £2 Chunky Chips £2.5

Sweet Potato Fries £2.5 or a Mug of Soup £2.5

SMOKED SALMON BAGEL, dill cream cheese £7.5

DUCK WRAP, Asian vegetables, toasted peanuts £7.5

PACKINGTON HONEY ROAST HAM & BARBER'S VINTAGE CHEDDAR, chutney £7.5

CHARGRILLED MEDITERRANEAN VEGETABLE WRAP, hummus & rocket £7.5 **V**

## 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 steaks will be 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

SKIN ON FRIES £4 SWEET POTATO FRIES £5.5

CHUNKY CHIPS £4.5 HALLOUMI FRIES £5.5

FLASH FRIED GREENS £4.5

HONEY & THYME ROAST BUTTERNUT SQUASH £4

STEAMED COCONUT RICE £4

ROCKET & PARMESAN SALAD £4.5

BEETROOT & HARISSA PEARL COUS COUS £4.5

MARMALADE GLAZED CHANTENAY CARROTS £4.5

## PIZZA

GOATS CHEESE, caramelised red onion & fresh 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 PIZZA, buffalo 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.

## WHITE WINE

**Big Bombora Chardonnay, Australia** £3.5 <sup>125ml</sup> £4.5 <sup>175ml</sup> £6 <sup>250ml</sup> £18 <sup>Btl</sup>

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 <sup>125ml</sup> £5.5 <sup>175ml</sup> £7 <sup>250ml</sup> £19 <sup>Btl</sup>

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 <sup>125ml</sup> £5.5 <sup>175ml</sup> £7.5 <sup>250ml</sup> £20 <sup>Btl</sup>

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 <sup>125ml</sup> £6.5 <sup>175ml</sup> £8.5 <sup>250ml</sup> £24 <sup>Btl</sup>

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 <sup>125ml</sup> £7 <sup>175ml</sup> £9.5 <sup>250ml</sup> £27 <sup>Btl</sup>

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 <sup>125ml</sup> £7.5 <sup>175ml</sup> £10 <sup>250ml</sup> £29 <sup>Btl</sup>

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 <sup>Btl</sup> 

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

**Chablis Cape St Martin, France** £32 <sup>Btl</sup>

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 <sup>125ml</sup> £5.5 <sup>175ml</sup> £7 <sup>250ml</sup> £19 <sup>Btl</sup>

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 <sup>125ml</sup> £6 <sup>175ml</sup> £7.5 <sup>250ml</sup> £21 <sup>Btl</sup>

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 <sup>125ml</sup> £6 <sup>175ml</sup> £8 <sup>250ml</sup> £23 <sup>Btl</sup>

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 <sup>125ml</sup> £6.5 <sup>175ml</sup> £8.5 <sup>250ml</sup> £24 <sup>Btl</sup> 

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 <sup>125ml</sup> £6.5 <sup>175ml</sup> £8.5 <sup>250ml</sup> £25 <sup>Btl</sup>

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 <sup>125ml</sup> £6.5 <sup>175ml</sup> £8.5 <sup>250ml</sup> £25 <sup>Btl</sup>

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 <sup>Bottle</sup>

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 <sup>Bottle</sup>

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 <sup>Btl</sup>

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 <sup>125ml</sup> £5.5 <sup>175ml</sup> £7 <sup>250ml</sup> £20 <sup>Btl</sup>

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 <sup>125ml</sup> £7.5 <sup>175ml</sup> £9.5 <sup>250ml</sup> £28 <sup>Btl</sup>

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 <sup>125ml</sup> £32 <sup>Bottle</sup>

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

**Cloudy Bay Pelorus, NV, New Zealand** £35 <sup>Bottle</sup>

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 <sup>bottle</sup>

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 <sup>125ml</sup> £50 <sup>Bottle</sup>

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

**Laurent-Perrier Rosé NV, Champagne** £12 <sup>125ml</sup> £70 <sup>Bottle</sup>

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

**Laurent-Perrier 2006, Champagne** £75 <sup>Bottle</sup>

This superb Brut Millésimé is a 50-50 blend of Chardonnay & Pinot Noir, all from grand cru vineyards.

