

# THE FIG & OLIVE

## RESTAURANT

### DINNER

#### SHARERS

##### FORAGE ARTISAN BREAD

SERVES 2

Garlic confit, balsamic vinegar, oils & olives **£9 v**

##### FRESHLY BAKED CAMEMBERT FOR TWO

Garlic & rosemary oil, red onion jam & FORAGE artisan bread **£16.5 GFO | v**

##### MEZZE PLATTER

Chargrilled flat bread, confit garlic, paprika hummus, baba ghanoush, rose harissa tzatziki, grilled artichokes, baby gem with sun blushed tomatoes topped with feta & romesco sauce **£16.5 v | VEO | GFO | DFO**

**ADD** Falafel **£4.5 |** Cured Meats **£6.5**

#### STARTERS

##### SOUP OF THE DAY

FORAGE artisan bread **£7.5 v | VEO | GFO | DF**

##### CAULIFLOWER FRITTERS

Coconut dahl, pickled red onion & coriander **£10 STARTER | £19.5 MAIN v | VE | GF | DF**

##### FISHCAKE

Leek chowder, apple & mustard chutney & curry oil **£9.5**

##### SEAWEED CURED SALMON

Fennel, dill & buttermilk **£10 GF**

##### OPEN MEXICAN SPICED PULLED BEEF TACOS

Pico de gallo & crispy shallots **£9.5 GFO | DF**

#### MAINS

##### WILD MUSHROOM RISOTTO

Sourdough crisps, aged parmesan & crispy sage **£17.5 VO | VEO | GF | DFO**

**ADD** Chicken **£6**

##### SALMON OR TOFU TERIYAKI

Sticky coconut rice, flash fried greens, chilli, pickled ginger & sesame **£25 GF | DF | VEO**

##### PAN FRIED CORNISH COD

Crushed new potatoes, celeriac remoulade, samphire & shellfish bisque **£28**

##### ALE BATTERED HADDOCK

Tartare sauce & skin on fries  
with a choice of minted peas or curry sauce **£19.5 DFO**

##### FREE RANGE PORK BELLY

Caramelised apple purée, fondant potato, roasted hispi cabbage, black pudding crumb & mustard cream sauce **£23 GF**

##### BREADED CHICKEN

Packington fried egg, skin on fries & rocket & parmesan **£22.5**

##### FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order.

We cannot 100% guarantee our premises are gluten & nut free.

Our food is freshly prepared and may result in slight delays at peak times.

An optional 10% service charge will be added to parties of 8 or more guests.

100% of all service charge and tips goes straight to our hard working front of house and kitchen team. Thank you

#### FROM DUNWOOD FARM

DRY AGED 8<sup>0Z</sup> FILLET STEAK **£38 GF | DFO**

DRY AGED 9<sup>0Z</sup> SIRLOIN STEAK **£32 GF | DFO**

**ALL STEAKS ARE SERVED WITH WILD MUSHROOMS COOKED**

**IN GARLIC BUTTER, GRILLED BEEF TOMATO & BEEF FAT CRUMB**

**WITH A CHOICE OF:** Skin on Fries | Chunky Chips | Seasonal Salad

**ADD** Béarnaise | Peppercorn | Blue Cheese

#### BURGERS

##### DUNWOOD FARM 8<sup>0Z</sup> BEEF

Monterey Jack cheese, burger sauce, beef tomato, burger leaf, purple slaw, gherkin & skin on fries **£18.5 GFO**

##### BUTTERMILK FRIED CHICKEN

Burger leaf, Fig burger sauce, purple slaw, gherkin & skin on fries **£18**

##### CHICKPEA & SWEET POTATO

Lettuce, harissa mayo, smashed avocado, purple slaw, gherkin & skin on fries **£16.5 v | GFO**

**ADD** Mature Cheddar **£2 |** Stilton **£2**

#### SIDES

CHUNKY CHIPS **£5 |** SKIN ON FRIES **£5 |** PARMESAN & TRUFFLE FRIES **£6**

HALLOUMI FRIES **£5.5 |** FLASH FRIED GREENS **£5 |** HOUSE SALAD **£3.5**

**V ~ VEGETARIAN | VO ~ VEGETARIAN OPTION**

**VE ~ VEGAN | VEO ~ VEGAN OPTION**

**GF ~ GLUTEN FREE | GFO ~ GLUTEN FREE OPTION**

**DF ~ DAIRY FREE | DFO ~ DAIRY FREE OPTION**

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## WHITE WINE

### LIGHT & FRESH

**Le Colline di San Giorgio Pinot Grigio, Italy** £5<sup>125ML</sup> £6.5<sup>175ML</sup> £9<sup>250ML</sup> £27<sup>BTL</sup>

Crisp - Citrus - Fresh

**Ormarine Picpoul de Pinet, France** £6<sup>125ML</sup> £8<sup>175ML</sup> £11<sup>250ML</sup> £33<sup>BTL</sup>

Green Apple - Dry - Mineral

**Boschetto, Gavi, Italy** £7<sup>125ML</sup> £9.5<sup>175ML</sup> £13<sup>250ML</sup> £39<sup>BTL</sup>

Floral - Refreshing - Lemon

### AROMATIC & FRUITY

**Slate Hill Riesling, Germany** £6<sup>125ML</sup> £8<sup>175ML</sup> £11<sup>250ML</sup> £33<sup>BTL</sup>

Peach - Honey - Pear

**Baron de Baussac Viognier, France** £6.5<sup>125ML</sup> £8.5<sup>175ML</sup> £12<sup>250ML</sup> £36<sup>BTL</sup>

Tropical - Smooth - Gold

**Fernlands Sauvignon Blanc, New Zealand** £6.5<sup>125ML</sup> £8.5<sup>175ML</sup> £12<sup>250ML</sup> £36<sup>BTL</sup>

Clean - Tropical - Citrus

### RICH & COMPLEX

**Terra Vega Gran Reserva Chardonnay, Chile** £5.5<sup>125ML</sup> £7<sup>175ML</sup> £10<sup>250ML</sup> £30<sup>BTL</sup>

Rich - Creamy - Honey

**Casal De Ventozela Vinho Verde, Portugal** £6.5<sup>125ML</sup> £8.5<sup>175ML</sup> £12<sup>250ML</sup> £36<sup>BTL</sup>

Crisp - Pepper - Apple

**Domaine Passy Le Clou Chablis, France** £8.5<sup>125ML</sup> £11<sup>175ML</sup> £15<sup>250ML</sup> £45<sup>BTL</sup>

Dry - Mineral - Lemon peel

## ROSÉ WINE

**Le Colline Pinot Grigio, Rosé, Italy** £5.5<sup>125ML</sup> £7<sup>175ML</sup> £10<sup>250ML</sup> £30<sup>BTL</sup>

Red Berry - Cherry - Fresh

**Crescendo Zinfandel Rosé, Italy** £5<sup>125ML</sup> £6.5<sup>175ML</sup> £9<sup>250ML</sup> £27<sup>BTL</sup>

Summer Fruits - Refreshing - Cherry

**Minuty Rose, Côtes de Provençé, France** £7.5<sup>125ML</sup> £10<sup>175ML</sup> £13.5<sup>250ML</sup> £40<sup>BTL</sup>

Peach - Grapefruit - Bright

## RED WINE

### LIGHT & FRUITY

**Lua Nova Lisboa Red, Portugal** £5<sup>125ML</sup> £6.5<sup>175ML</sup> £9<sup>250ML</sup> £27<sup>BTL</sup>

Juicy - Jammy - Forest Fruits

**Vina Carrasco Merlot, Chile** £5.5<sup>125ML</sup> £7<sup>175ML</sup> £10<sup>250ML</sup> £30<sup>BTL</sup>

Ripe Plum - Berries - Easy Drinking

**Domaine Pardon Fleurie, France** £8.5<sup>125ML</sup> £11<sup>175ML</sup> £15<sup>250ML</sup> £45<sup>BTL</sup>

Berry - Structure - Elegant

### MEDIUM & BOLD

**Mozzafiato Primitivo, Italy** £5.5<sup>125ML</sup> £7<sup>175ML</sup> £10<sup>250ML</sup> £30<sup>BTL</sup>

Dark Berries - Liquorice - Black Pepper

**Conde de Castile Rioja Reserva, Spain** £6<sup>125ML</sup> £8<sup>175ML</sup> £11<sup>250ML</sup> £33<sup>BTL</sup>

Savoury - Red Berries - Cherry

**The Lodge Hill Shiraz, Australia** £6.5<sup>125ML</sup> £8.5<sup>175ML</sup> £12<sup>250ML</sup> £36<sup>BTL</sup>

Blackcurrant - Violet - Plum

### RICH & SMOOTH

**Quid Pro Quo Malbec, Argentina** £7<sup>125ML</sup> £9.5<sup>175ML</sup> £13<sup>250ML</sup> £39<sup>BTL</sup>

Black Cherry - Cocoa - Tobacco

**Ripasso Valpolicella, Italy** £8.5<sup>125ML</sup> £11<sup>175ML</sup> £15<sup>250ML</sup> £45<sup>BTL</sup>

Jammy - Ripe - Earthy

**E. Guigal Côtes Du Rhône, France** £8<sup>125ML</sup> £10.5<sup>175ML</sup> £14.5<sup>250ML</sup> £42<sup>BTL</sup>

Earthy - Spicy - Versatile

## CHAMPAGNE & SPARKLING

**Apericena Prosecco, Italy** £7.5<sup>125ML</sup> £36<sup>BTL</sup>

Crisp - Apple - Lime Peel

**Devaux Blanc De Noirs, France** £11<sup>125ML</sup> £60<sup>BTL</sup>

Rich - Brioche - Honey

**Devaux ‘Oeil de Perdrix’ Rosé, France** £11<sup>125ML</sup> £60<sup>BTL</sup>

Redcurrant - Creamy - Dry

**Laurent-Perrier Brut NV, Champagne** £14.5<sup>125ML</sup> £85<sup>BTL</sup>

Creamy - Rounded - Biscuity

**Laurent-Perrier Rosé NV, Champagne** £110<sup>BTL</sup>

Ripe Red Fruits - Crisp - Intense

**Laurent-Perrier Vintage, Champagne** £115<sup>BTL</sup>

Woody - Toasty - Crisp



THE FIG & OLIVE FAVOURITES