

THE FIG & OLIVE

RESTAURANT

SUNDAY LUNCH

SHARERS

FORAGE BREAD

Focaccia, olive oil, balsamic, garlic confit & olives **£8.5** V | VE | DF

SERVES 2

FRESHLY BAKED CAMEMBERT FOR TWO

FORAGE Focaccia, garlic & rosemary

with red onion marmalade **£16.5** V | GFO

FISH PLATTER

Salmon pastrami, hot smoked mackerel, chilli tiger prawns,

panko calamari, baby gem, lemon & herb crème fraîche,

capers & croutons **£24** DFO

STARTERS

SOUP OF THE DAY

Served with FORAGE focaccia & salted butter **£7.5** V | VEO | GFO | DFO

WARM GOATS CHEESE CROQUETTE

Roasted beetroot salad & pumpkin seed pesto **£9.5** V

CRISPY CALAMARI

Garlic aioli, rocket, charred lemon & smoked paprika **£10** DFO

SALMON PASTRAMI

Pickled red cabbage, yoghurt, parsley & rye bread **£9.5** GFO | DFO

HAM HOCK TERRINE

Piccalilli, cornichons & toasted sourdough **£9.5** GFO | DF

SUNDAY ROASTS

**OUR ROASTS ARE SERVED WITH BEEF DRIPPING ROAST POTATOES,
SEASONAL VEGETABLES & A YORKSHIRE PUDDING**

28 DAY DRY AGED BEEF SIRLOIN

Yorkshire pudding & jus **£20** GFO | DFO

CRISPY PORK BELLY

Apricot & sage stuffing, apple compote & jus **£20** GFO | DF

FREE RANGE ROAST CHICKEN

Sage stuffing, bread sauce & jus **£20** GFO

SPICED MUSHROOM NUT ROAST

Rosemary roasted potatoes, Yorkshire pudding & bread sauce **£18** V | VEO | DFO

MAINS

BROWN BUTTER GNOCCHI

Sweetcorn, lemon whipped ricotta & seed pesto **£18.5** VO | VEO

ADD Chicken £6

SALMON TERIYAKI

Sticky coconut rice, flash fried greens, chilli,

pickled ginger & sesame **£25** GF | DF

BURGERS

DUNWOOD FARM 8^{0Z} BEEF

Monterey Jack cheese, burger sauce, beef tomato,

baby gem lettuce, purple slaw, gherkin & skin on fries **£18.5** GFO

BUTTERMILK FRIED CHICKEN

Baby gem lettuce, Fig burger sauce, purple slaw, gherkin & skin on fries **£18**

CHICKPEA & SWEET POTATO

Baby gem lettuce, harissa mayo, smashed avocado, purple slaw,

gherkin & skin on fries **£16.5** V | GFO

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

Maple Streaky Bacon **£3.5** | Buttermilk Chicken **£7.5**

WHY NOT ADD EXTRA TRIMMINGS?

Cauliflower Cheese **£6** | Sage Stuffing **£2.5** | Roast Potatoes **£4**

Yorkshire Pudding **£2** | Pigs In Blankets **£5** | Mashed Carrot & Swede **£5**

Skin On Fries **£5** | Chunky Chips **£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

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*

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RESTAURANT

WHITE WINE

LIGHT & FRESH

Le Colline di San Giorgio Pinot Grigio, Italy £5^{125ML} £6.5^{175ML} £9^{250ML} £27^{BTL}

Crisp - Citrus - Fresh

Ormarine Picpoul de Pinet, France £6^{125ML} £8^{175ML} £11^{250ML} £33^{BTL}

Green Apple - Dry - Mineral

Boschetto, Gavi, Italy £7^{125ML} £9.5^{175ML} £13^{250ML} £39^{BTL}

Floral - Refreshing - Lemon

AROMATIC & FRUITY

Slate Hill Riesling, Germany £6^{125ML} £8^{175ML} £11^{250ML} £33^{BTL}

Peach - Honey - Pear

Baron de Baussac Viognier, France £6.5^{125ML} £8.5^{175ML} £12^{250ML} £36^{BTL}

Tropical - Smooth - Gold

Fernlands Sauvignon Blanc, New Zealand £6.5^{125ML} £8.5^{175ML} £12^{250ML} £36^{BTL}

Clean - Tropical - Citrus

RICH & COMPLEX

Ghost in the Machine Chardonnay, South Africa £7^{125ML} £10^{175ML} £14^{250ML} £41^{BTL}

Toffee - Almond - Citrus

Casal De Ventozela Vinho Verde, Portugal £6.5^{125ML} £8.5^{175ML} £12^{250ML} £36^{BTL}

Crisp - Pepper - Apple

Domaine Passy Le Clou Chablis, France £8.5^{125ML} £11^{175ML} £15^{250ML} £45^{BTL}

Dry - Mineral - Lemon peel

ROSÉ WINE

Le Colline Pinot Grigio, Rosé, Italy £5.5^{125ML} £7^{175ML} £10^{250ML} £30^{BTL}

Red Berry - Cherry - Fresh

Crescendo Zinfandel Rosé, Italy £5^{125ML} £6.5^{175ML} £9^{250ML} £27^{BTL}

Summer Fruits - Refreshing - Cherry

Minuty Rose, Côtes de Provençé, France £7.5^{125ML} £10^{175ML} £13.5^{250ML} £40^{BTL}

Peach - Grapefruit - Bright

RED WINE

LIGHT & FRUITY

Lua Nova Lisboa Red, Portugal £5^{125ML} £6.5^{175ML} £9^{250ML} £27^{BTL}

Juicy - Jammy - Forest Fruits

Vina Carrasco Merlot, Chile £5.5^{125ML} £7^{175ML} £10^{250ML} £30^{BTL}

Ripe Plum - Berries - Easy Drinking

Domaine Pardon Fleurie, France £8.5^{125ML} £11^{175ML} £15^{250ML} £45^{BTL}

Berry - Structure - Elegant

MEDIUM & BOLD

Mozzafiato Primitivo, Italy £5.5^{125ML} £7^{175ML} £10^{250ML} £30^{BTL}

Dark Berries - Liquorice - Black Pepper

Conde de Castile Rioja Reserva, Spain £6^{125ML} £8^{175ML} £11^{250ML} £33^{BTL}

Savoury - Red Berries - Cherry

Ghost in the Machine Shiraz, South Africa £7^{125ML} £10^{175ML} £14^{250ML} £41^{BTL}

Spices - Tannins - Red Fruit

RICH & SMOOTH

Quid Pro Quo Malbec, Argentina £7^{125ML} £9.5^{175ML} £13^{250ML} £39^{BTL}

Black Cherry - Cocoa - Tobacco

Ripasso Valpolicella, Italy £8.5^{125ML} £11^{175ML} £15^{250ML} £45^{BTL}

Jammy - Ripe - Earthy

E. Guigal Côtes Du Rhône, France £8^{125ML} £10.5^{175ML} £14.5^{250ML} £42^{BTL}

Earthy - Spicy - Versatile

CHAMPAGNE & SPARKLING

Apericena Prosecco, Italy £7.5^{125ML} £36^{BTL}

Crisp - Apple - Lime Peel

Devaux Blanc De Noirs, France £11^{125ML} £60^{BTL}

Rich - Brioche - Honey

Devaux ‘Oeil de Perdrix’ Rosé, France £11^{125ML} £60^{BTL}

Redcurrant - Creamy - Dry

Laurent-Perrier Brut NV, Champagne £14.5^{125ML} £85^{BTL}

Creamy - Rounded - Biscuity

Laurent-Perrier Rosé NV, Champagne £110^{BTL}

Ripe Red Fruits - Crisp - Intense

Laurent-Perrier Vintage, Champagne £115^{BTL}

Woody - Toasty - Crisp



THE FIG & OLIVE FAVOURITES