THE FIG&OLIVE
RESTAURANT
LUNCH

SHARERS

SLICED FORAGE ARTISAN BREAD, garlic confit, balsamic vinegar & oils **£5.5** add olives **£2.5** V

FRESHLY BAKED CAMEMBERT FOR TWO, garlic & rosemary oil, red onion jam & warm bread **£13.25** V

CHARCUTERIE BOARD, selection of cured meats, olives, blushed tomatoes & crostini **£9.25** FOR ONE | **£17.75** TO SHARE

FISH BOARD, mini Cajun spiced salmon fishcakes, smoked salmon, cod goujons, anchovies & garlic crevettes **£9.25** FOR ONE | **£17.75** TO SHARE

MEZZE BOARD, chargrilled flat bread, confit garlic, beetroot hummus, baba ghanoush, rose harissa tzatziki, artichokes, rocket, olives & sun blushed tomatoes **£13.25 V**

FIG & OLIVE PLOUGHMAN'S, Barber's Vintage cheddar, honey roast gammon, pork pie, scotch egg, pickles & crusty bread **£8.25** FOR ONE | **£16.25** TO SHARE

STARTERS

SOUP OF THE DAY, Forage artisan bread **£6 V**

CAJUN SPICED SALMON FISHCAKE, sriracha mayonnaise, tomato & herb salsa & cured cucumber **£8.25**

TEMPURA SOFT SHELL CRAB, Panzanella salad, anchovies & puttanesca **£11.5**

CHORIZO, CHILLI & CORIANDER SCOTCH EGG, red pepper piperade & tomato salsa **£8.25**

CRISPY BEEF TERIYAKI, baby gem, sesame, chilli & spring onion **£9.75**

GREEK SALAD, cherry vine tomatoes, mint yoghurt, feta & black olives **£7 V** Add Lamb Kofta **£3.5**

BANANA BLOSSOM BHAJIS, coconut raita & pomegranate molasses **£8 V**

MAINS

SALMON TERIYAKI, steamed coriander rice, flash fried greens, chilli, pickled ginger & sesame **£21.25**

PANCETTA CHICKEN, mozzarella, sun-dried tomato stuffing, sautéed vegetables & puttanesca dressing **£19.75**

SEA BREAM FILLET, chorizo & king prawn pappardelle **£25.5**

VINE TOMATO & COURGETTE RISOTTO, chervil & pecorino **£14 V**

Add Chicken **£4** | Pancetta **£4** | King Prawns **£6.5**

GOAN HALIBUT & KING PRAWN CURRY, toasted coconut, charred lime & steamed coriander rice **£27.25**

BRAISED LAMB LEG RILLETTE, brinjal new potatoes, okra, spinach & red onion pakora **£22**

ALE BATTERED HADDOCK, minted peas, fries, tartare & curry sauce **£16.75**

CHICKEN KATSU, pan fried sticky rice, pak choi, crispy onions & curry sauce **£18.25**

THAI BUTTERNUT SQUASH CURRY, bok choi, snap peas & coriander with grilled flatbread or steamed coriander rice **£13.5 V** Add Chicken **£4** | King Prawns **£6.5**

LIGHT BITES

DUCK WRAP, Asian vegetables, seasonal salad, toasted peanuts & skin on fries **£10.25**

BREADED SCAMPI, mixed leaf salad & sriracha mayonnaise **£9.25**

SPICED CHICKPEA & CHERRY TOMATO GRILLED FLAT BREAD, vegan raita & house salad **£8.75 V**

HARISSA COUS COUS BUDDHA BOWL, avocado, edamame beans, heritage tomato, kale, mixed peppers, sesame & baked sweet potato with yuzu dressing **£13 V** Add Chargrilled Chicken **£4** | Baked Salmon **£6.5**

QUINOA BUDDHA BOWL, heritage tomato, pickled red cabbage, broccoli, butternut squash, pomegranate, chickpea & fresh herbs **£12.75 V** Add Chargrilled Chicken **£4** | Baked Salmon **£6.5**

NACHOS, guacamole, salsa, sour cream & Barber Vintage cheddar cheese **£5.5 V**

COD GOUJON SANDWICH, on Forage sourdough, tartare sauce, fries & salad **£12.25**

ASIAN WATERCRESS SALAD, mooli, carrot, pepper, pineapple, peanuts, soy & plum dressing **£10.75 V**

Add Crispy Duck **£5**

FROM THE BUTCHER

DRY AGED BEEF BURGER, bacon, salsa, coleslaw & fries **£16.75**

DRY AGED 9OZ SIRLOIN STEAK **£23**

DRY AGED 8OZ FILLET STEAK **£30**

DRY AGED 9OZ RIBEYE STEAK **£26**

ALL STEAKS WILL BE SERVED WITH A SEASONAL SALAD AND A CHOICE OF:

Skin on Fries | Flash Fried Greens | Harissa Cous Cous | Sweet Potato Fries

Add Béarnaise | Peppercorn | Beef Dripping **£2.5**

PIZZA

NDUJA SAUSAGE, buffalo mozzarella, basil & roquito pepper **£13.75**

GOATS CHEESE, caramelised red onion & fresh oregano **£12.75 V**

CURED DELI MEATS, chorizo, salami Milano, Parma ham & olives **£14.75**

CRISPY DUCK, Asian vegetables, plum sauce, soy & sesame **£14.75**

MARGHERITA PIZZA, buffalo mozzarella & cherry vine tomatoes **£12.25**

HONEY GLAZED HAM, wild mushroom, parmesan & truffle oil **£14.75**

SIDES

SKIN ON FRIES **£4.5**

CHUNKY CHIPS **£5**

SWEET POTATO FRIES **£5**

HALLOUMI FRIES **£5.5**

FLASH FRIED GREENS **£4.5**

STEAMED CORIANDER RICE **£4**

ROCKET & PARMESAN SALAD **£4.5**

HARISSA COUS COUS **£4.5**

HOUSE SALAD **£3.5**

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 over 8 guests. *thank you*

WHITE WINE

LIGHT & FRESH

Le Colline di San Giorgio Pinot Grigio, Italy £4.5 125ML **£5.5** 175ML **£7** 250ML **£19**BTL
A vibrant Pinot Grigio that offers citrus fruit flavours and subtle floral aromas.

Dominio de la Fuente Verdejo, Spain £5 125ML **£6** 175ML **£8.5** 250ML **£20** BTL
An organic & aromatic verdejo. Notes of freshly cut hay, white pepper and fennel.

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.

ZINGY & AROMATIC

Fernlands Sauvignon Blanc, New Zealand £5.5 125ML **£6.5** 175ML **£9** 250ML **£24** BTL
Very zesty with lots of lime and herbaceousness, this is an aromatic Sauvignon Blanc with a refreshing dry finish.

Claro Riesling, Chile £6 125ML **£7** 175ML **£9** 250ML **£25** BTL
A young, bright and clean wine with notes reminiscent of white flowers, white peaches and grapefruit.

El Cante Albarino, Spain £6 125ML **£7** 175ML **£9** 250ML **£26** BTL
A fresh, citrus and vibrant white, its minerality rises from the proximity of the vineyards to the sea.

Cloudy Bay Sauvignon Blanc, New Zealand £40 BTL
A wine full of fresh herbal aromas and layers of ripe guava and tropical fruit.

RICH & COMPLEX

Riscos Viognier, Chile £5 125ML **£6** 175ML **£8.5** 250ML **£20** BTL
Notes of fresh white fruit and soft floral aromas. On the palate are fruity notes, with silkiness and freshness.

Terra Vega Gran Reserva Chardonnay, Chile £5.75 125ML **£6.75** 175ML **£8.75** 250ML **£25** BTL
This is rich and mouth-filling with ripe banana, vanilla and apple flavours brought together by toasted undertones.

Bread & Butter Chardonnay, California £30 BTL
Complex and layered with distinctive notes of vanilla, almond husk & tropical fruit.

E Bonneville Chablis, France £35 BTL
Punchy notes of ripe apple and citrus meet ripples of white flowers and a lick of almond. It's a dry, refined white with a splendid minerality and a seemingly endless finish.

CHAMPAGNE

Nicolas Courtin NV, Champagne £8 125ML **£40** BTL
Rich and smooth, with notes of toast, citrus and apple and a delicate mousse.

Laurent-Perrier Brut NV, Champagne £9 125ML **£50** BTL
A lighter style, Subtle citrus, toast and spice predominate this perfectly balanced Champagne.

Laurent-Perrier Rosé NV, Champagne £12 125ML **£70** BTL
This Champagne combines real structure with freshness and a soft, vinous character & intensely fruity flavours.

Laurent-Perrier 2006, Champagne £75 BTL
This superb Brut Millésimé is a 50-50 blend of Chardonnay & Pinot Noir, all from Grand Cru vineyards.

SPARKLING

La Gioiosa Prosecco DOCG, Italy £7 125ML **£32** BTL
A pale straw colour with a fine mousse and typical fruit characters of apples and pineapples.

RED WINE

LIGHT & FRUITY

Pavillon Trois Arches Merlot, South of France £4.5 125ML **£5.5** 175ML **£7** 250ML **£19** BTL
Aromas of berries and spice. The palate is smooth with a depth of flavour that continues in the mouth.

Dominio de la Fuente Tempranillo, Spain £5 125ML **£6** 175ML **£7.5** 250ML **£20** BTL
A vibrant, organic and juicy, unoaked red wine showing expressive aromas of red berries, rosemary & liquorice.

Ella's Ridge Pinot Noir, New Zealand £32 BTL
Bright and fresh with ripe cherry aromas. Vibrant flavours of red berries and spice. A fresh and lively palate, with silky tannins and a lingering finish.

BOLD & SPICY

Mozzafiato Primitivo, Italy £5 125ML **£6** 175ML **£8.5** 250ML **£21** BTL
Deep ruby with a nose of prunes, dates and figs with hints of sweet spice.

Bantry Bay Pinotage, South Africa £5 125ML **£6** 175ML **£8.5** 250ML **£21** BTL
Firm and rounded with notes of mulberry fruit on the palate, accompanied by hints of earth, spice and tobacco.

Kangarilla Road Shiraz, Australia £6 125ML **£7** 175ML **£9.5** 250ML **£25** BTL
Packed with black fruits, dark chocolate and a creamy texture, this Shiraz shows exactly why the Kangarilla Road winery was given the top 'Five Red Star' rating by Australia's leading wine critic, James Halliday.

Conde de Castile Rioja Reserva, Spain £6 125ML **£7** 175ML **£9.5** 250ML **£25** BTL
Aromas such as truffle and vanilla with a hint of cinnamon and clove.

Chateau Grand Faurie La Rose, Bordeaux £40 BTL
A medium-bodied claret, with a spicy and mature nose & hints of leather and clove against a back-drop of bramble and dried prune fruit.

Philippine Saint-Cyrille Châteauneuf-du-Pape, France £45 BTL
A garnet-red wine with aromas of fresh red fruits, spices and a hint of chocolate. The palate is silky smooth with a powerful fruit intensity and wonderful complexity.

RICH & SMOOTH

Beaute Du Sud Malbec, France £5.5 125ML **£6.5** 175ML **£9** 250ML **£24** BTL
Rich dark fruit and a rounded intense palate.

Quid Pro Quo Malbec, Argentina £28 BTL
Elegantly structured, rich, showing plummy fruit and hints of smoke and chocolate.

Bread & Butter Cabernet Sauvignon, California £30 BTL
Notes of cedar and vanilla. A silky smooth finish that lingers on the palate with the blackcurrant and plum.

Barolo Ciabot Berton, Italy £45 BTL
The palate has generous round dark fruit and a broad range of anise and truffle flavours.

ROSÉ WINE

Bel Canto Pinot Grigio Rosé, Italy £5 125ML **£6** 175ML **£8.5** 250ML **£20** BTL
Fresh apricot and peach on the nose & a pleasantly smooth finish.

The Ned Rosé, Marlborough, New Zealand £5.5 125ML **£6.5** 175ML **£9** 250ML **£21** BTL
This wine is all about summer berries matched with a creamy texture. The acidity is well balanced with just the slightest hint of structure from the Pinot Noir.

Williams Chase Jolie Provence Rosé £28 BTL
This Rose Wine exudes fresh fruit notes of peaches and orange peel, twinned with an alluring aroma of sandalwood. This depth of flavour is complemented by an opulent buttery texture and harmonised with hallmark Provençal acidity as it leads to a moreish nutty finish.

Minuty Rosé, Côtes de Provencé, France £30 BTL
A magnificent wine with the aromatic harmony of Grenache, Cinsault and Syrah offers some notes of peach and candied orange. The palate is fresh and round. Dry on the finish.