

THE FIG & OLIVE

RESTAURANT

SUNDAY LUNCH

SHARERS

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, smoked haddock scotch egg, 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, feta, romesco sauce, olives & sun blushed tomatoes **£14.25 V**

STARTERS

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

BRAISED PORK RIB, barbecue sauce, kohlrabi & apple slaw **£8**

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

SMOKED HADDOCK SCOTCH EGG, aioli, tomato compote, rocket & truffle salad **£8.5**

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

GRILLED GOATS CHEESE, beetroot carpaccio, red onion & cranberry jam & port syrup **£8.5**

CAULIFLOWER FRITTERS, sweet & sour glaze & mango chutney **£8 V**

SUNDAY ROASTS

ALL OUR ROASTS ARE SERVED WITH BEEF DRIPPING ROAST POTATOES & SEASONAL VEGETABLES

28 DAY DRY AGED ROAST LOIN OF BEEF, Yorkshire pudding & jus **£19.5**

PACKINGTON ROAST PORK LOIN ON THE BONE, sage stuffing, crackling, apple compote & jus **£18**

ROAST TURKEY CROWN, goose fat roast potatoes, pigs in blankets, apricot stuffing, cranberry sauce & bread sauce **£18.5**

SPICED MUSHROOM NUT ROAST, rosemary roasted potatoes, Yorkshire pudding & bread sauce **£14 V**

WHY NOT ADD EXTRA TRIMMINGS?

Cauliflower Cheese **£5.5** | Crackling **£2** | Sage Stuffing **£2.5** | Yorkshire Pudding **£2** | Roast Potatoes **£3.5** | Pigs In Blankets **£5** | Chive Mash **£4.5** | Mashed Carrot & Swede **£5**

MAINS

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

PAN ROAST COD, chorizo, butterbean, vine tomato & rioja stew **£24**

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

BUTTERNUT SQUASH RISOTTO, roast butternut squash & crispy sage **£14 V**

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

WINTER BLISS BOWL, harissa cous cous, roasted vegetables, heritage tomatoes,

avocado & romesco sauce **£13 V**

Add Chargrilled Chicken **£4** | Baked Salmon **£6.5** | Falafel **£3.5**

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** | PARMESAN & TRUFFLE FRIES **£6**

ONION RINGS **£4.5** | FLASH FRIED GREENS **£4.5** | CORIANDER RICE **£4** | HARISSA COUS COUS **£4.5**

PIGS IN BLANKETS **£5** | CHIVE MASH **£4.5** | MASHED CARROT & SWEDE **£5**

HOUSE SALAD **£3.5** | ROCKET & PARMESAN SALAD **£4.5**

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 & subtle floral aromas.

Dominio de la Fuente Verdejo, Spain £5 ^{125ML} £6 ^{175ML} £8.5 ^{250ML} £20 ^{BTL}

Organic & aromatic with notes of freshly cut hay, white pepper & fennel.

Gavi, La Toledana, Italy £6 ^{125ML} £7 ^{175ML} £9.5 ^{250ML} £27 ^{BTL}

Notes of peach & pear with hints of citrus & a slight honeyed edge.

ZINGY & AROMATIC

Claro Riesling, Chile £6 ^{125ML} £7 ^{175ML} £9 ^{250ML} £25 ^{BTL}

Bright & clean with notes reminiscent of white flowers, white peaches & grapefruit.

El Cante Albarino, Spain £6 ^{125ML} £7 ^{175ML} £9 ^{250ML} £26 ^{BTL}

A fresh & vibrant white with notes of citrus.

Fernlands Sauvignon Blanc, New Zealand £6 ^{125ML} £7 ^{175ML} £9.5 ^{250ML} £28 ^{BTL}

Zesty notes of lime & herbal aromas with a refreshing dry finish.

Cloudy Bay Sauvignon Blanc, New Zealand £40 ^{BTL}

Full of fresh herbal aromas & layers of ripe guava & tropical fruits.

RICH & COMPLEX

Riscos Viognier, Chile £5 ^{125ML} £6 ^{175ML} £8.5 ^{250ML} £20 ^{BTL}

Notes of fresh white fruit & soft floral aromas. Fruity flavours with a silky freshness on the palate.

Terra Vega Gran Reserva Chardonnay, Chile £6 ^{125ML} £7 ^{175ML} £9 ^{250ML} £25 ^{BTL}

Flavours of ripe banana, apple & vanilla brought together with toasted undertones

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

Complex & layered with distinctive notes of vanilla, almond husk & tropical fruits.

Domaine Passy Le Clou, France £35 ^{BTL}

Classic flavours of lemon & grapefruit with a textbook lick of minerality.

ROSÉ WINE

Bel Canto Pinot Grigio Rosé, Italy £5 ^{125ML} £6 ^{175ML} £8.5 ^{250ML} £20 ^{BTL}

Fresh apricot and peach on the nose with a pleasantly smooth finish.

The Ned Rosé, Marlborough, New Zealand £5.5 ^{125ML} £6.5 ^{175ML} £9 ^{250ML} £21 ^{BTL}

Well-balance with flavours of fresh summer berries, matched with a creamy texture.

Chase Selladore Provence Rosé, France £28 ^{BTL}

Bone-dry flavours of peaches & grapefruit paired with a refreshing acidity.

Minuty Rose, Côtes de Provençé, France £30 ^{BTL}

Harmonised aromas of grenache, cinsault & syrah with notes of peach & candied oranges. The palate is fresh & round with a dry finish.

Caves d’Esclans Whispering Angel, France £40 ^{BTL}

Harmonised aromas of grenache, cinsault & syrah with notes of peach & candied oranges. The palate is fresh & round with a dry finish.

CHAMPAGNE & SPARKLING

La Gioiosa Prosecco DOCG, Italy £7 ^{125ML} £32 ^{BTL}

Rich & smooth, with notes of toast, citrus & apple & a delicate mousse.

Nicolas Courtin NV, Champagne £8 ^{125ML} £40 ^{BTL}

Rich & smooth, with notes of toast, citrus & apple & a delicate mousse.

Laurent-Perrier Brut NV, Champagne £10 ^{125ML} £55 ^{BTL} £110 ^{MAGNUM}

A lighter style champagne with subtle notes of citrus, toast & spice.

Laurent-Perrier Rosé NV, Champagne £14 ^{125ML} £75 ^{BTL}

Combines real structure with freshness & a soft, vinous character with intensely fruity flavours.

Laurent-Perrier 2006, Champagne £80 ^{BTL}

A superb Brut Millésimé from Grand Cru vineyards. A 50-50 blend of Chardonnay & Pinot Noir.

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 with a smooth palate and deep flavour.

Dominio de la Fuente Tempranillo, Spain £5 ^{125ML} £6 ^{175ML} £7.5 ^{250ML} £20 ^{BTL}

vibrant, organic, juicy and unoaked with expressive aromas of red berry, rosemary & liquorice.

Ella’s Ridge Pinot Noir, New Zealand £32 ^{BTL}

Bright and fresh with ripe cherry aromas. 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}

A 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, 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.

Conde de Castile Rioja Reserva, Spain £6 ^{125ML} £7 ^{175ML} £9.5 ^{250ML} £25 ^{BTL}

Aromas of 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, mature nose against notes of bramble and dried prune.

Dehesa de Gazania Gran Reserva Rioja, Spain £32 ^{BTL}

A full bodied, long aged wine with dark cherry flavours and notes of leather and tobacco.

Les Clefs du Cellier Châteauneuf-du-Pape, France £45 ^{BTL}

A single estate and fully matured wine with a rich, full body. Spicy notes and soft tannins to finish.

Penfold’s Bin 28 ’Kalimna’ Shiraz, Australia £55 ^{BTL}

A full bodied and plush shiraz. Full of flavours of black jelly bean, red liquorice & redcurrant.

RICH & SMOOTH

Beaute Du Sud Malbec, France £5.5 ^{125ML} £6.5 ^{175ML} £9 ^{250ML} £24 ^{BTL}

Flavours of rich, dark fruit with an intense palate.

Quid Pro Quo Malbec, Argentina £28 ^{BTL}

Elegantly structured & rich with aromas of plum, smoke & chocolate.

Bread & Butter Cabernet Sauvignon, California £30 ^{BTL}

Notes of cedar and vanilla with a silky smooth finish that lingers on the palate with blackcurrant & plum.

Domini Veneti ‘La Casetta’ Valpolicella Ripasso Superiore, Italy £35 ^{BTL}

Flavours of bright red cherry with layers of dried fruit & spices. Fantastically full and rich.

Barolo Ciabot Berton, Italy £45 ^{BTL}

Generous and rounded aromas of dark fruit with a broad range of anise & truffle flavours.

DESSERT & FORTIFIED WINE

Pedro Ximenez Triana Hidalgo Sherry, Spain £4 ^{125ML}

Aromas of raisins, toffee and nuts with an unsurpassed sweetness on the palate.

Tio Pepe Gonzalez Byass Fino Sherry, Spain £4 ^{125ML}

Deeply refreshing with notes of green apple and toasted almond and a dry, crisp finish.

Taylors Quinta de Vargellas Vintage Port 2012, Italy £5 ^{125ML}

Concentrated spicy aromas of raisin and currant with an exceptionally rich texture.

Elysium Black Muscat, California £6 ^{125ML} £28 ^{HALF BTL}

Intense flavours of velvety fruit with rose-like aromas.

A Sticky End Noble Sauvignon Blanc, New Zealand £7.5 ^{125ML} £35 ^{HALF BTL}

Rich & smooth, with notes of toast, citrus & apple & a delicate mousse.