



Fig.

Serving from 6pm to 9pm each evening

Nibbles

From the Kitchen – Mixed Greek Olives/ Sauté Spicy Chorizo/ Bread & Hoummos **4.50 each**

Starters

Home made Soup **7.5**

Warm Mini Loaf, Croute [G, M]

Twice Baked Double Gloucester Cheese Souffle **10**

Red Grape, Shallot & Celery Salad, Watercress [M, G, Mu, C]

Cured Salmon Gravavlax **11**

Beetroot, Crème Fraiche, Toasted Sour Dough [F, M, Mu, G]

Ham Hock & Chorizo Terrine **11**

Quince Jelly, Onion Bread, Balsamic Reduction [G, M]

Devon Crab & Herb Salad **13**

Picked Herbs, Avocado Puree, White Radish [Cr, G, E]

Smooth Chicken Liver Parfait **9**

Red Onion Marmalade, Toasted Brioche [M, E]

Stuffed Aubergine, Courgette & Basil **9**

Tomato Coulis and Herb Oil

Mains

Tandoori Cauliflower **19**

Red Onion Bhaji, Minted Yoghurt Sauce, Pickled Red Onion Salad [M, Su]

Fillet of Atlantic Cod, Wild Mushrooms **26**

Parmentier Potatoes, Tarragon Butter Sauce [F, M, Su]

Breast of Duck **27**

Dauphinoise Potato, Onion Puree, Fennel Roasted Carrot, Juniper Jus [M, Su]

Prime 10oz Sirloin Steak **30**

Cavolo Nero, Triple Cooked Chips, Roasted Tomato & Mushroom, Peppercorn Sauce [M, Su]

Pan Fried Sea Bream **22**

Mash Potato, Cauliflower Puree, Wilted Greens, Sauce Vierge [M, F]

Slow Braised Lamb Shoulder, Heritage Carrots **26.5**

Anchovy Butter, Fried Crumbs, Caper sauce [M, F, G]

Thai Spiced King Prawn Linguine **19**

Chilli, Spring Onion, Coriander, Capers

Supreme of Guinea Fowl, Confit Leg Croquette **27**

Savoy Cabbage, Braised Onion, Pancetta, Sherry Vinegar Jus

Sides - French Fries / House Salad / Buttered Seasonal Greens [M] **4.50 Each**

ALLERGENS – G-Gluten, C-Celery, E-Eggs, F-Fish, P-Peanuts, N-Nuts, S-Sesame, So-Soya,

Mo-Mollusc, M-Milk, Cr-Crustacean, Mu-Mustard, L-Lupin, Su-Sulphur Dioxide