

FIG BISTRO

Langoustine & pumpkin bisque with crispy cured ham		6.50		
British charcuterie, duck riellette, pickles & bread	small	8.50	large	12.00
Squid & chorizo risotto	small	8.50	large	12.00
Steamed mussels with double cream (add chips +2.00)	small	6.50	large	10.00
Smoked foie gras, apple compot, sweet wine jelly & toast		9.00		
Ham hock terrine with pickled beet root & toast		7.80		
Pan fried wood pigeon, root vegetables & bread sauce		16.00		
Confit pork belly, puy lentils & pickled onions		15.50		
Grilled Galloway rump steak with herb and anchovy butter		17.00		
Bouillabaise with aioli & toasted garlic bread		17.00		
Baked cod, braised salsify & clams		16.50		
Chocolate fondant with vanilla ice cream		6.50		
Crème brulee & pear sorbet		5.50		
Quince trifle with sweet crumbs & white chocolate		6.00		
Sticky toffee pudding & honey comb ice cream		5.50		
French & British cheese with condiments & bread	1 piece	3.00	3 pieces	8.00

Brussels sprouts 3.00

Baby gem & rocket with mustard vinaigrette 3.00

Hand cut chips 3.50

Fig Bistro Special

Langoustine & pumpkin bisque
PICPOUL DE PINET, CHATEAU DE LA MIRANDE
 Confit pork belly, Puy lentils & onions
BODEGAS CECCHIN ARGENTINA 2007
 Sticky toffee pudding with honey comb ice cream
"LE REVEILLERIE", FR 2003

Food & wine £36

An optional service charge of 12.5% is added to your bill

Fig is open for Sunday brunch 10-14.30

www.figbistro.co.uk