



## Fig.

Serving From 6pm To 9pm Each Evening

### Starters

#### **Seasonal Soup**

Warm Mini Loaf [G, M]

7.5

#### **Ceviche of Scottish Scallops**

Jalapeno Gel, Squid Ink Tuille, Samphire [Mo, G]

14

#### **Homemade Sourdough Crumpet**

Stilton Rarebit, Pickled Walnut, Granny Smith, Watercress [E,G, M, N, Su]

10

#### **Pressed Confit Chicken Terrine**

Baby gem, Caesar, parmesan [Sd, M, G, E]

11

#### **Cornish Crab Tart**

Soured Cream & Chive, Fennel [Cr, G, E, M]

14

#### **Smoked Mackerel Salad**

Pickled Cucumber, Dill Emulsion, Sourdough Crisp, Smoked Mackerel Veloute [F,E, M, G]

13

### Mains

#### **Wild Garlic & Baron Bigod Souffle**

Polenta Chips, Waldorf Salad [G, M, Mu, N, E, Sd]

20

#### **Slow Cooked Duck Breast**

Dauphinoise Potatoes, Wild Garlic Salsa Verde, Baby Carrots [M,F,G, C, Sd]

29

#### **Black Treacle & Local Ale Cured Striploin of Beef**

Beef Fat Mash Potato, Roscoff Onion, Shallot Puree, Bordelaise Sauce [M,F, C, Sd]

33

#### **Pan Fried Gurnard**

Ratatouille, saffron potatoes, bouillabaisse [Sd, F, M]

26

#### **Duo of Pork**

Forced rhubarb, roasted new potatoes, lardo, charred spring onion [Sd, F]

27

#### **Chicken Chasseur**

Free Range Breast, Confit Leg, Sautee Potato, petit Onion [C, M, Sd]

25

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, SD-Sulphur Dioxide