



The Fig Tree  
@ 36

Snacks

Olives & house pickles <sup>6</sup>

Rosemary & sea salt focaccia, whipped smoked butter<sup>6</sup>

Cauliflower nuggets, lemon aioli<sup>6</sup>

maple roast nuts & seeds<sup>7</sup>

Sample sunday lunch

2 course // 30

3 course // 35

Butternut & coconut soup, lime pickled red onion bhaji scraps, coriander **or**

Panko crumbed pigs head, pickled apple, celeriac & grain mustard remoulade **or**

Beetroot & cashew humus, aubergine & beetroot caponata, torched feta, cashew dukka **or**

Fowey mussels, saffron, leek & cider cream sauce, charred focaccia, aioli

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Beer braised brisket, onion confit, horseradish cream, yorkie pudd, roasties, gravy **or**

Cornish pork belly, celeriac & apple puree, Yorkshire pudd, roasties, gravy **or**

Fig tree fish stew, local seafood, greens, tomato & crab bouillabaisse, bread & aioli **or**

Broad bean & mint risotto, longbow goats cheese, olive pangritata

*-all served with roast root veg, greens & caramelised red cabbage*

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Sticky toffee pudding, honeycomb ice cream **or**

Chocolate & sea salt mousse, white choc & lime meringue **or**

tiramisu **or**

Affogato – espresso, clotted cream ice cream, biscotti, honeycomb **or**

Local cheese, crackers, balsamic roast onion chutney <sup>+3</sup>

Please let us know of any allergies or dietary requirements // @thefigtreeat36 // figtree36.co.uk