



The Fig Tree
@ 36

sunday lunch - 2 course /18 or 3 course /23

while you ponder

grilled focaccia - smoked butter /4
chorizo chipolatas from tamblins in saltash /4
harissa olives /4
salami milano - pickles /4
dukkah popcorn /3

starters

celeriac - cauliflower - artichoke soup - warm bread - smoked
butter
root vegetable bhaji - beetroot mayo
creedy chicken liver pate - remoulade - spiced granola - toast
exe mussels - fish broth - focaccia - aioli
humus - olive salad - dukkah - focaccia crisps

mains

roast topside of beef from j & s downing's butchers -
tavistock
or
a belly full of roast - cornish pork belly + brentor lamb
belly
or
today's pie - cobblestone chicken - pancetta - suet pastry
served with roasties - yorke pudds - roast veggies - jugs of
real gravy
cous cous - aubergine - spiced cauliflower samosa - carrot +
coriander
haddock fillet - peas - pancetta - olive oil mash
john dory fish stew - warm bread - aioli
hand cut pasta - cavolo nero - mushroom - chestnut - roast
swede - parmesan

puddings

lemon posset - biscotti



sticky toffee pudding - clotted cream
tiramisu
2 scoops from our homemade ice cream selection + biscotti
sharpham brie - onion + fig chutney - smoked butter

