



The Fig Tree
@ 36

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

while you ponder

grilled focaccia – smoked butter /4

harissa olives /4

dukkah popcorn /3

starters

soup – celeriac – parsnip - apple - warm bread – smoked butter

root veg bhaji – beetroot mayo

ham hock terrine – chorizo jam – toast

humus plate

in house smoked salmon salad

mains

roast topside of beef from j & s downing's butchers – tavistock

or

tamblyns cornish pork belly from saltash + apple puree

or

creedy carver duck leg confit - crediton

served with roasties - yorky pudds - roast veggies – red cabbage - jugs of real gravy

local plaice fillet – creamed leeks – potatoes – bouillabaisse sauce

chestnut polenta – baked potato terrine – jerusalem artichoke – mushroom – tomato ragout

halibut fillet – olive oil mash – celeriac – peas – warm tartar sauce

puddings

popcorn panna cotta – biscotti – peanut brittle

sticky toffee pudding - clotted cream

set chocolate + coconut rum pot – cinnamon honeycomb

2 scoops from our homemade ice cream selection + honeycomb

sharpham brie – onion chutney – smoked butter

