



The Fig Tree
@ 36

sunday lunch – 2 course /20 or 3 course /25

while you ponder

grilled in house baked bread – smoked butter /4
olives /4
chorizo from tamblyns in saltash /5
dukkah popcorn /3

starters

soup – celeriac and apple - warm bread – smoked butter
humus plate
ham hock terrine – celeriac remoulade - toast
asparagus – heritage tomatoes– vulscombe goats cheese mousse
free range devon chicken liver pate – red onion & fig chutney – charred toast

mains

roast topside of beef from j & s downing's butchers – tavistock
or
a bellyful of roast – cornish pork belly – brentor lamb belly – apple sauce

..... served with roasties - yorkey puddings - roast carrot and parsnip –
greens - jugs of real gravy

wild mushroom carbonara – hand cut pasta – smoked olive oil – parmesan
plymouth fish stew – potatoes – greens – warm bread - aioli
grilled skate wing – brown butter mash – wild garlic greens – caper butter
barley primavera – spring veggies – parmesan – wild mushroom

puddings

chocolate brownie - clotted cream
lemon posset – biscotti
white chocolate – mascarpone & honeycomb cheese cake
2 scoops from our homemade ice cream selection + honeycomb
sharpham brie – onion chutney – smoked butter

