



The Fig Tree
@ 36

lunch wed/thur/fri/sat 12-2.30
dinner tue/wed/thur 5.30-7

2 course/20 – 3 course/25

a snack whilst you FIGure out what to eat?

grilled in house baked focaccia – smoked butter – foraged pesto - 4

harissa olives - 4

dukkha popcorn - 3

chorizo from tamblyns in saltash - 5

starters

soup – celeriac and apple - warm bread – smoked butter

free range devon chicken liver pate – red onion chutney – celeriac remoulade – toast

hummus plate

mains

wild mushroom and wild garlic carbonara – hand cut pasta – smoked olive oil - parmesan

slow cooked brentor lamb belly – spring veg lentils – salsa verde

plymouth whiting fillet – fowey mussels – greens – potatoes – harissa butter sauce

a bit on the side – 4 each

wild garlic greens / heritage tomato salad / brown butter mash

desserts

lemon posset – biscotti

sticky toffee pudding – clotted cream

sharpham brie, biscuits, chutney, smoked butter

