



The Fig Tree

@ 36

a snack whilst you FIGgure out what to eat?

olives & house pickles 6

warm bread, smoked butter, fig leaf oil 6

dukka spiced nuts 6

2 course £30 or 3 course £35

fig leaf humus, chickpea dukka

home smoked devon duck breast, celeriac remoulade, apple & walnut salad

whipped feta and dill, roast beetroot, slow roast tomatoes, figs

cuttlefish bolognese, hand cut squid ink pasta

crispy pigs head terrine, crackling, aioli, pickled veg

coppelstone chicken, creamed leeks and corn, potato terrine, blackpudding & suet crumble

aubergine caponata, sage & onion polenta, ticklemoor goats cheese

slow cooked pork belly, local scallop, parsnip puree, caramalised red cabbage (£2 extra)

local skate & plaice, roasted on the bone, tartare sauce, hand cut french fries, greens

local fish & sandford cider stew, charred bread, aioli

baked white chocolate & ricotta cheesecake, rhubarb ice cream

sticky toffee pudding, brown butter ice cream, salted caramel sauce

fig leaf crème caramel, apple crumble

local cheese, pickled veg, crackers, smoked butter (£3 extra)

(cornish yarg, sharpham brie, ticklemore goats, blue bay)

Book for Thursdays.... Trust the chef Thursday
3 course £25 ask team fig for details