



The Fig Tree
Christmas @ 36
yours

something to nibble

olives & house pickles 5

warm bread, smoked butter, fig leaf oil 5

maple & chilli roast nuts 5

3 course £50 or 4 course £60

smooth chicken liver pate, charred toast, red onion & cranberry marmalade

caramalised parsnip soup, bread, smoked butter

south west seafood cocktail

local devon turkey, sage & onion stuffing, smoked devon bacon, maple roast winter veggies, creamed pancetta

sprouts & greens, pigs in blankets, cranberry ketchup, real turkey gravy, yorkie pudd

barely, squash & cranberry wellington, maple roast winter veggies, parsnip & chestnut puree, roast potatoes,

beetroot gravy, yorkie pudd

fish on request

christmas sticky toffee pudding, brandy cream, salted caramel sauce

nutmeg panna cotta, winter spiced granola

chocolate nemesis, coffee rum cream, chocolate crumble

local cheese selection, pickled veg, chutney, crackers, smoked butter

add wine, beer or port to your order, when ordering please ask for our selection

house wine £15 per bottle

something special £20 per bottle

prosecco £17 per bottle or mini bottle £5 each

1/2 bottle port £12 or full bottle £22

selection local beers £15



**Friday & Saturday collection only for takeaways between 5pm & 7pm
(slots will be allocated)
orders need to be in by 6pm the day before,
if payment is not taken beforehand, your order will not be processed**

nibbles

olives & house pickles 5

homemade bread, smoked butter, fig leaf oil 5

dukka spiced nuts 5

2 courses £20 – 3 courses £25

potato, rocket & chive soup

home smoked devon free range chicken, herb salad, caesar mayo

whipped feta, slow roast tomatoes, olives, chickpea dukka

slow roast beef brisket, smoked mash, maple roast carrots, bourguignon sauce

parsnip gnocchi, butternut caponata, greens, root veg puree

five spiced crispy pork belly, harissa fennel & leeks, coriander noodles, pork broth

sticky toffee pudding, clotted cream

baked white chocolate cheesecake, roast pineapple

local cheese, crackers & chutney

please ask about our takeaway wine & beer selection

food is served chilled, ready to reheat at home

cooking instructions provided

any dietary requirements please let us know, dishes can be adapted



**Sunday collection only for takeaways between 11:30am & 1pm
(slots will be allocated)
orders need to be in by Friday 9pm,
if payment is not taken before, your order will not be processed**

nibbles

olives & house pickles 5

homemade bread, smoked butter, fig leaf oil 5

dukka spiced nuts 5

2 courses £18 – 3 courses £22

Home smoked devon free range chicken, herb salad, caeser mayo

whipped feta, slow roast tomatoes, olives, chickpea dukka

potato, rocket & chive soup

A bellyful of roast, slow cooked pork & lamb belly, roasties, maple roast veg, sticky red cabbage, yorkie pudd, real gravy,
apple sauce, mint sauce

or

barley butternut roast, maple roast veg, sticky red cabbage, yorkie pudd, beetroot gravy

or

fig tree local fish stew, greens, bread & aioli

sticky toffee pudding, clotted cream

baked white chocolate cheesecake, roast pineapple

local cheese, crackers & red onion marmalade

please ask about our takeaway wine & beer selection

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The Fig Tree
@ 36
Deli

fig tree muffin & coffee/ tea 6

fig tree muffin, double chocolate brownie or cookie 4

grab & go deli bar

olives & pickles 5

fig leaf humus 5

whipped feta & dill 5

dukka spiced nuts 6

fig leaf oil 250ml 12

smoked butter 5

fresh baked loaf 5



The Fig Tree
@ 36

TRUST THE CHEF THURSDAY

3 COURSE £25

STARTER

?

MAIN

?

DESSERT

?