



The Fig Tree
@ 36

SAMPLE LUNCH MENU

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 £22 or 3 course £27

fig leaf humus, roast & smoked veggie salad

smooth chicken liver pate, charred toast, red onion marmalade

chalk stream trout rillette, pickled seafood

mushroom & thyme soup, warm bread, smoked butter

crispy cornish pork belly, blackpudding croquette, butternut puree

mushroom bolognese, hand cut truffle pasta, parmesan

brentor lamb belly, feta barley, olives, roast carrots

fowey moules mariniere

local monkfish, warm tartar sauce, potatoes, parsnips, leeks & greens

roast beef sandwich, toasted focaccia, rocket salad, fresh horseradish & celeriac mayo

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

tanya's white chocolate cookies & ice cream

autumn tiramisu

local cheese, red onion marmalade crackers, smoked butter (£3 extra)

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

SPECIALS BOARD AVAILIABLE DAILY