



The Fig Tree  
@ 36

# SAMPLE EVENING MENU

**a snack whilst you FIGgure out what to eat?**

olives & house pickles 6

warm bread, smoked butter, smoked rosemary oil & balsamic 6

maple & honey roast nuts 6

**2 course £30 or 3 course £35**

Seafood cocktail, brown crab marie rose, cured trout & wild bass

Beetroot humus, parsnip & fennel bhaji, beetroot & apple slaw

whipped feta & dill, balsamic red onion, slow roast tomatoes, olives

caramalised parsnip soup, warm bread, smoked butter

smooth free range devon chicken liver pate, cranberry & red onion chutney, crisp toast

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crispy cornish pork belly, date & apricot stuffed, butternut puree, crisp potato terrine, cavlo nero

brentor lamb rump, crispy lamb belly, goats cheese barley, maple roast carrots

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

cauliflower & raisin risotto, charred leeks, pinenut, kale pesto, parmesan

local hake fillet, braised lettuce, mushrooms, potatoes, greens, caper butter

monkfish & mussel curry, panko coated coriander rice, sesame seaweed & red onion naan

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christmas sticky toffee pudding, toffee sauce, clotted cream ice cream

nutmeg panna cotta, ginger crumble, honeycomb ice cream

tiramisu, caramalised panettone

cookies & ice cream

local cheese, beetroot & onion chutney, crackers, smoked butter (£3 extra)

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

**SPECIALS BOARD AVAILABLE DAILY**