

# *the Fig Tree*

## Lunch Menu

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### FIRST COURSE

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Goats Cheese Souffle  
Asparagus velouté and wild garlic oil

Dover Sole  
Peas, broad beans, baby gem and a citrus veloute

Basil & Ricotta Tortellini  
Tomato consommé and spring vegetables

Poussin  
Celeriac remoulade, artichoke, walnuts and confit tomatos

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### MAIN COURSE

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Pork  
Pork loin & cheek, cheddar mash potato, asapargus and baby spinach

Beef Fillet  
Hotpot, parsnip puree, St George mushrooms and parsnip crisps

Brill  
Potato galette, broccoli, almonds and smoked salmon veloute

Asparagus Tart  
Baby spinach, spring vegetables and herb butter sauce

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### DESSERTS

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Gooseberry Souffle  
Elderflower custard and yoghurt sorbet

Strawberry & Cream  
Clotted cream ice cream, strawberry soup and lime bavaois

Chocolate Peanut and Banana  
Peanut & chocolate mousse, salted caramel and banana sorbet

A Selection of British Cheeses  
Seasonal chutney, grapes, crackers and bread

2 courses £34

3 courses £42