

# *the Fig Tree*

## Lunch Menu

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### FIRST COURSE

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Mackerel  
Jersey royal potatoes, horseradish cream and dill oil

Crab  
Confit tomato, avocado, quail egg and gazpacho dressing

Tomato & Watermelon Tartare  
Tomato consommé, feta and bloody mary sorbet

Pork  
Cheek, belly, pickled celery, walnuts and cauliflower cheese puree

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### MAIN COURSE

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Lamb Rump  
Char grilled peppers, courgette & basil puree and olive oil mash potato

Duck  
Breast, leg, port glazed turnips, orange puree and giroles

Brill  
Crispy potato, creamed leeks, confit peppers and red wine sauce

Char Grilled Leek Tart  
'Waldorf salad' and cheese beurre blanc

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### DESSERTS

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Summer Berry Souffle  
Clotted cream ice cream and summer berry coulis

Poached Peach  
Tonka bean cheesecake, raspberry sorbet and beignets

Chocolate Pistachio & Cherry  
Chocolate & pistachio mousse, tuile and cherry sorbet

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

2 courses £34

3 courses £42