

the Fig Tree

Lunch Menu

FIRST COURSE

Mackerel

Beetroot, horseradish crème fraiche and celeriac remoulade

Crab

Confit tomato, avocado, quail egg and gazpacho dressing

Tomato & Watermelon Tartare

Tomato consommé, feta and bloody mary sorbet

Quail

Pickled celery, walnuts and cauliflower cheese puree

MAIN COURSE

Lamb

Char grilled peppers, courgette & basil puree and garlic mash potato

Quinea Fowl

Dauphinoise potato, onion fondant and truffled savoy cabbage

Turbot

Garlic potato, confit peppers, baby courgette and red wine sauce

Char Grilled Leek Tart

'Waldorf salad' and cheddar beurre blanc

DESSERTS

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 £36

3 courses £44