

Figs Main Menu.....Serving Fresh Fish Specials Daily

The beginning - Our core menu

Rustic Loaf – Half - £5.95 Full - £8.95

Our rustic loaves are served straight from the oven, crispy on the outside and soft in the middle. Choose from a half or full loaf then decide how you would like it.....Garlic coated with garlic aioli or sprinkled with rosemary salt and served with oils for dipping.

Mixed Olives, Gourmet Caper berries - £4.25 GA

A tapas dish full of mixed olives topped with caper berries...these are the unopened buds of the caper bush, they have a sharp, piquant and salty taste.

Figs Finest Soup - £6.95 GA V depending

Lovingly made in our kitchens using the finest ingredients, served with warmed breads & real butter. *Our soups vary and our server will inform you if they are vegetarian or gluten free.

Sweet & Sticky Crispy Beef - £8.95 GA

Our beautiful beef is tossed in corn flour with a special blend of spices & seasoning, then plunged into hot oil to give it `super crispiness`. Whilst hot we coat our beef in hoisin & plum sauce to give it a special sweet sticky coating. We serve it in a blanket of lettuce with a little pickled salad.... this has to be better than any take out!!!

Antipasto `Classico` - Single - £10.95 Sharing - £13.95 GA

Assorted olives & caper berries, cured meats, creamy mozzarella, shaved parmesan & stuffed red peppers with feta. Our antipasto is finished with warmed rustic bread, olive oil with balsamic glaze, chilli oil with chilli jam.

Antipasto `Veggico` - Single - £9.95 Sharing - £12.95 GA V

Assorted olives & caper berries, roasted beetroot houmous, creamy mozzarella, shaved parmesan & peppers with feta. Our antipasto is finished with warmed rustic bread, olive oil with balsamic glaze, chilli oil with chilli jam.

Roasted Beetroot Houmous & Root Vegetable Crisps - £6.95 GA V Vegan

Our roasted beetroot houmous is super creamy with chickpeas, lemon juice, and garlic and finished with a hint of tahini. We finish our houmous with a generous sprinkling of toasted pumpkin seeds. Our delicious houmous is served with root vegetable crisps making this an ideal starter for vegetarians & vegans alike! * Our oil for frying in vegetable oil

Cleethorpes Special `Fish & Chips` - £8.25

A seaside classic but `mini style` fish & chips served on mushy peas, topped with tartare sauce, lemon & parsley.

Old 'SKOOL' Prawn Cocktail- £9.50 GA

A mountain of prawns served on a bed of crisp lettuce & smothered with a generous dollop of our special seafood sauce finished with tiger prawns.

The Main Bit – Our core menu

Jacob`s Ladder with `Smash` - £19.95 GA

Slow braised Jacob`s ladder (otherwise known as short rib of beef). Braised until meltingly tender, with red wine and shallots. The liquor is reduced to produce its stunning flavour. Served on creamy smash and garnished with a flavoursome carrot

Salt & Pepper Seafood with Dipping Sauces - £17.95

Salt & pepper seafood is a great dish. Crispy on the outside, soft inside with little spicy pieces of garlic & chilli. Served with proper chips and two dipping sauces to compliment your seafood * this dish does contain shellfish

Sticky Spiced Pork & Puffed Crackling - £19.95 GA

Succulent slow cooked belly pork served with seasonal greens. Topped with apple sauce, five spiced hickory & honey sauce and to finish this delicious dish off a generous topping of puffed crackling. Served with 'proper chips'.

8oz Fillet Steak - £27.95 GA

The most tender steak regarded by many as the premium cut. Your steak is cooked to your liking, however this steak enjoys less cooking. Choose two dishes from our sides to accompany your steak.

Chateau Briand for Two with Peppercorn Sauce – £74.95 GA

Chateaubriand steak is the thick cut from the tenderloin fillet. Your steak is cooked to your liking, however this steak is best not cooked further than medium. Choose three dishes from our sides to accompany your steak.

Brisket & Ale Pie with Chips, Peas & Gravy!!! - £17.95 (The northern way!)

Slow braised beef brisket with Ale & vegetables. Cooked until meltingly tender to achieve its true depth of flavour. The braising liquor is reduced to make a delicious gravy for your shortcrust pastry topped pie..... Served the northern way with chips, peas & gravy!

Pan Fried Duck with a Port & Marmalade Sauce - £22 GA

Pan fried duck breast with crispy skin, cooked pink. Served with potato dauphinoise & seasonal greens. Topped with a port & marmalade sauce.....our twist on duck al orange!

Goats Cheese & Sun-blush tomato Risotto with Pine Kernels - £16.95 V GA

This creamy risotto is a must for vegetarians, the tart goat`s cheese works well with the tangy sun-blush tomatoes and the crunchy little pine kernels. Our risotto is finished with a parmesan crisp & dressed rocket.

Superfood `Cauliflower Steak` Hot Salad` - £16.95 GA V Vegan

`Cauliflower steak` served on a warm salad bed of wok fried crunchy green vegetables, pine nuts & goji berries. Our superfood salad is dressed with a warm infusion of olive oil, chilli, garlic and herbs. Served with proper chips or new potatoes.

On The Side

Gluten Free Bread Crate - £

Choose from plain butter or oils with your crate

Proper Chips sprinkled with Malden salt - **£4.50 GA V**

Seasonal Potatoes - £4.00 GA V VA

With fresh minted butter

Seasonal Vegetables -£4.00 GA V VA

Pan Haggarty - £4.50 GA V

Sliced potatoes with cream, onions & gruyere cheese then oven baked until golden

Flower Pot Salad - £4.00 GA V VA

With a honey & Dijon dressing

Seasoned Panko Crusted Onion Rings - £4.50 V

Sauces choose from - £3.95

Classic Béarnaise GA V - Peppercorn – Gorgonzola - GA

To Finish

Passionate Lemon Tart - £7.95

Tate au citron with a sweet shortcrust pastry base & a creamy lemon filling. Served with passion fruit coulis and to finish....a passion fruit and mango sorbet to ensure that you do feel extremely passionate after eating this dessert!

Flap Jack Apple Crumble - £7.95 GA

The porridge oats in this crumble gives it a lovely flapjack flavour, accompanied with caramelised apples makes this a fabulous combination. Served with vanilla pod ice cream.

Mini Cheese platter - £9.25 GA

Mini selection of British & continental cheeses, Served with fig chutney, walnut brittle & cheese biscuits. *Gluten free biscuits are available on request

Trio of Desserts to Share - £9.75

If you can't decide on one dessert then try a little of each; Mini flap jack crumble with vanilla pod ice cream, Lemon Meringue Cheesecake & a warmed chocolate brownie smothered with chocolate sauce.....delicious!

Lemon Meringue Cheesecake - £8.50 GA

Creamy lemon cheesecake, with a crumbly biscuit & mini Italian meringues. Finished with lashings of lemon curd & bubble sugar.

Caramel Latte Ice cream with Chocolate filled Churros - £8.50

Creamy caramel latte ice cream, served with hot toffee sauce. Served with two lightly fried chocolate filled churros to complete this amazing dessert!

Italian Chocolate Fudge Cake - £7.95

A moist Italian fudge cake filled with gooey chocolate, served warmed with vanilla pod ice cream.....Only the true chocoholics' may indulge!

We also have a selection of ice creams for those wishing to have lighter dessert, your server will tell you what selection we have today.

ALLERGEN INFORMATION: For food allergies & intolerances please advise the person taking the order as they will be able to assist you in your order. However, on the menu we have highlighted dishes with the following symbols:

GA a gluten free alternative is available, V is suitable for vegetarians, & VA a vegan alternative is available.

Every effort is made to minimise the risk of cross contamination of ingredients; however, our suppliers & chefs do handle foods that contain gluten & nuts.

Please ensure that you let your server know at every point of ordering if you have an allergy or food intolerance.

Some food items may contain bones. We reserve the right at any time to offer a suitable alternative to any of the above dishes.