

Figs Early Evening Dineris available Tuesday to Friday between 6pm – 7pm

Two Courses - £17.95 Three Courses - £19.95

Starters

Figs Finest Soup - 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.

Roasted Beetroot Houmous & Root Vegetable Crisps - GA V Vegan

Our roasted beetroot humous is super creamy with chickpeas, lemon juice, and garlic and finished with a kick of tahini. We serve our hummus with a sprinkling of toasted pumpkin seeds & root vegetable crisps.

Crispy Pork Wrap GA

Crispy belly pork served in a lettuce leaf wrap with pickled vegetables, finished with a chilli, garlic & ginger caramel drizzle.

The Classic `Prawn Cocktail` - GA

Atlantic prawns served on a bed of crisp salad leaves topped with a dressing of seafood sauce with a hint of Tabasco.

Main Courses

Sticky Spiced Pork & Puffed Crackling GA

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

Goats Cheese & Sun-blush tomato Risotto with Pine Kernels 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.

Salt & Pepper Seafood with Dipping Sauces

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.

Jacob`s Ladder with `Smash` - 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.

Superfood `Cauliflower Steak` Hot Salad` GF V

`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.

Desserts

Passionate Lemon Tart

Tarte 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.

Flap Jack Apple Crumble 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

Italian Chocolate Fudge Cake

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

Caramel Latte Ice cream with a Chocolate filled Churro

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

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.