THE FIG

We cannot make any guarantees for allergens. Gluten free bread available £1 surcharge. Discretionary 12.5% service charge added to bill.
Card payments only.

(V) Vegetarian (VG) Vegan (N) Contains nuts (GF) Gluten free

Morning Menu

9:30AM - 12:00PM

SHAKSHUKA £15.50

Smoky chickpea stew with aubergine and red pepper, poached eggs, feta, rocket, tahini dressing, warm flatbread, dukkah, pickled chillis, coriander. (V+VGO+N)

BEETROOT & FIG £15

Roasted beetroot, marinated figs, whipped feta, spinach, za'atar, orange and maple viniagrette, mint, sourdough toast. (V+VGO)

HALLOUMI EGGS £15.25

Griddled halloumi, poached eggs, smashed avocado, sun touched tomatoes, herb chutney, toasted seeds, rocket and sourdough toast. (V)

EGGS BENNY

Sourdough toast topped with rocket, two free range poached eggs and hollandaise with either:

- Smoked salmon £15.50
- Wilted spinach £14
- Honey roast ham £15.25

PERSIAN EGGS £14.75

Poached eggs, roasted red pepper and garlic salsa, garlic yoghurt, spinach, pickled pink onions, warm flatbread, za'atar and dill. (V+GFO)

BEAN TACOS £14.50

Bean chilli, soft corn tortillas, guacamole, cheddar, lime crema, slaw, pickled red chillies, coriander. (GF+V+VGO)

BANANA WAFFLES £14.75

French toast waffles, toasted banana, pecans, whipped cream and maple syrup. (V+N)

BLACKBERRY WAFFLES £14.75

French toast waffles, blackberry compote, toasted pistachios, greek yoghurt. (V+N)

GRANOLA £10.50

Buckwheat and mixed nut granola, Greek yoghurt and blackberry compote. (V+GF+N)

Vegan coconut yoghurt + £1

EXTRAS

Halloumi	£3.50	Honey roast ham	£4	Maple syrup	£2
Smoked salmon	£4.50	Warm flatbreads	£3	Avocado smash	£4
Poached Egg	£3	Garlic yoghurt	£3	Hollandaise	£3
Red pepper salsa	£3.50	Sourdough Toast	£4	Bean Chilli	£4

Lunch Menu

12:00PM - 3:00PM

Olives	£4	Warm Flatbread	£3
Suntouched tomatoes	£4	Marcona almonds	£4

BEETROOT & FIG £17.95

Roasted beetroot, marinated fig, puy lentils, whipped feta, spinach, za'atar, mint, orange and maple vinaigrette.
(V+VGO+GF)

CHICKEN FLATBREAD £18.75

Spiced chicken thigh, slaw, pickled chillis, garlic yoghurt, mint and chilli chutney, pomegranate, sumac, warm flatbread. (GFO)

GOATS CHEESE SALAD £19.50

Griddled goats cheese, Prosciutto ham, roasted baby potatoes, sun-touched tomatoes, mixed leaf, herb chutney, balsamic vinaigrette, toasted seeds. (GF+VO)

HALLOUMI SALAD £18.25

Griddled halloumi, roasted sweet potato, pearl cous cous, rocket, pomegranate, mint and chilli chutney, tahini dressing, pickled pink onions, za'atar. (V+VGO)

BEEF BARBACOA TACOS £20.25

Slow-cooked pevensy beef, soft corn tortillas, guacamole, cheddar, slaw, lime crema, fresh onion and coriander. (GF)

CHICKPEA STEW £16.50

Smoky tomato and chickpea stew with aubergine and red pepper, tahini dressing, feta, herb chutney, dukkah, warm flatbread, pickled red chilli, dill, mixed leaf salad. (VGO+V+N+GFO)

Dinner Menu

SHARING PLATES

Olives	£4	Warm Flatbread	£3
Suntouched tomatoes	£4	Marcona almonds	£4

HOUSE DIP £10.50

Seasonal house dip served with warm flatbread.

PULLED BEEF TACOS 2 PCS £13.75

Slow cooked pevensy beef, corn tortillas, guacamole, cheddar, slaw, lime crema, shallot and coriander. (GF)

GRILLED SCALLOPS 2 PCS £11.25

Grilled Rye bay scallops, achiote garlic butter, lime, shallot and coriander. (GF)

BEAN CHILLI TACOS 2 PCS £10.50

Smoky bean chilli, corn tortillas, guacamole, cheddar, lime crema, slaw, pickled chillies, coriander. (V+GF+VGO)

HARISSA CAULIFLOWER £10.25

Harissa roasted cauliflower, dukkah, garlic yoghurt, pickled pink onions, dill. (V+VGO+GF+N)

WARM POTATO SALAD £7.75

Roasted baby potatoes, pickled pink onions, feta, toasted seeds, herb chutney, garden herbs. (V+VGO+GF)

CROQUETTES 2 PCS

Croquettes of the day.
(Priced daily)

GOATS CHEESE & PROSCUITTO £13.95

Griddled goats cheese, Prosciutto ham, fig, honey, dukkah.
(GF+N)

SPICED CHICKEN £11.75

Spiced chicken thigh, slaw, garlic yoghurt, pickled green chilli. (GF)

SWEET POTATO & TAHINI £10.25

Roasted sweet potato, tahini sauce, mint and chilli chutney, sumac, pomegranate, coriander and shallot. (VG+GF)

CRAB CRUMPET £12.50

Toasted crumpet, brown crab butter, white crab salad with celeriac, apple, chives, pickled shallots.

BEETROOT & FIGS £11.75

Roasted beetroot, marinated figs, spinach, za'atar, whipped feta, fresh mint, lentils, orange and maple vinaigrette. (V+GF+VGO)

Puddings

BLACKBERRY PANNA COTTA £8.25
Blackberry and buttermilk panna cotta, whipped cream, blackberry compote (GF)

TREACLE TART £8.25
Pistachio and cardamom treacle tart, pouring cream (VGO+V+N)

CHOCOLATE FEATHER CAKE £8.50
Warm chocolate feather cake, creme fraiche (V+GF)

SORBET £3.75
Raspberry/Mango/Chocolate (GF+VG)

AFFOGATO £6.75
Espresso and vanilla ice cream (V+VGO+GF)

FRANGELICO AFFOGATO £10.95
Espresso, vanilla ice cream and frangelico (V+GF+N+VGO)

After Dinner

COURVOISIER VS COGNAC	£9.25
AMARETTO (N)	£7.50
JOHNNIE WALKER BLACK LABEL	£8.20
FRANGELICO (N)	£7.00

Cocktails

MIMOSA £7.25
Prosecco and orange juice

MARGARITA £12.50
Tequila, triple sec, lime and salt (or make it spicy)

MOSCOW MULE £11.50
Vodka, ginger beer and lime

NEGRONI £12.75
Gin, Campari and Vermouth

LYCHEE MARTINI £11.50
Vodka, lychee, lime and salt

PALOMA £12.50
Tequila, grapefruit, lime, soda

BLOODY MARY £12.00
Vodka, Worcester, Tabasco and tomato

PORNSTAR MARTINI £12.50
Vodka, passoa, passionfruit puree, pineapple and lime

AMARETTO/WHISKEY SOUR £12.75
Amaretto, lemon and egg white

ESPRESSO MARTINI £12.75
Kahlua, vodka and espresso

BLACKBERRY SOUR £12.50
Gin, Vermouth, blackberry, lemon, egg white.

FRENCH 75 £12.25
Gin, lemon, simple syrup, prosecco

Mocktails

NON ALCOHOLIC

VIRGIN MARY £7.00
Worcester, tabasco, tomato and lemon

POPSTAR MARTINI £8.00
Passionfruit, lime and pineapple juice

BOTIVO £7.00
Botivo botanical blend, soda, lemon

LYCHEE FIZZ £7.75
Lychee puree, lime, salt and soda

BLACKBERRY SMASH £7.95
Blackberry, mint, lemon and soda

GRAPEFRUIT REFRESHER £8.00
Pink grapefruit, lime, soda, mint

White Wine

175ML | BOTTLE

RIOJA BIANCO VIURA £7.5 | £29

Caminante, Rioja, Spain 11.5%
Refreshing, green apple and chamomile

CHARDONNAY VIOGNIER £35

Moulin de Gassac, Languedoc, France 13%
Rounded, honeyed pears and apricot

SAUVIGNON BLANC £39

Selection Massale, Marlborough, 13%
Crisp and juicy, orange and stone fruits

HORSMONDEN DRY BLEND £54

Davenport winery, Kent, UK 11%
Bacchus Ortega blend, aromatic and floral

ERA PINOT GRIGIO £8.5 | £32

Cantina Volpi, Veneto, Italy 12%
Clean and fresh, floral and apple

PICPOUL DE PINET £36

Granges des Rocs, Languedoc, France 12%
Easy drinking, herbal and buttery

SAN CAMPIO ALBARINO £46

Terras Gauda, Galicia, Spain 12.5%
Smooth and aromatic

Red Wine

175ML | BOTTLE

LA CUEVA £7.5 | £29

Vinos Inacayal, Maule, Chile 13%
Gentle, fresh and fruity

STONE SPRING SHIRAZ £35

Xavier Goodridge, Barossa, Australia 13.5%
Touches of mint and pepper, good acidity

LE BENJAMIN BORDEAUX £36

Cht Annereaux, Bordeaux, France 13%
Fruity, well matured and smokey

CAMILLE MALBEC £8.5 | £32

Chateau du cedre, Cahors, France 12.5%
Powerful, blackberrys and redcurrants

VINO ILUSION TINTO £39

Plaza Medina, Rioja, Spain 13.5%
Redcurrents, black pepper and liquorice

VINUM PINOT NOIR £47

Radford Dale, Stellenbosh, SA 12.5%
Black cherry, notes of clove

Rose

175ML | BOTTLE

CINSAULT ROSE — £7.5 | £29

Henri Nordoc, Languedoc, France 12%
Elegant, notes of pink fruit and spices

CLASSIQUE ROSE — £44

Cht D'ollieres, Provence, France 12.5%
Juicy, fresh red fruit and cinnamon

Sparkling

125ML | BOTTLE

PROSECCO SPUMANTE — £8.5 | £37

Cantina Bernardi, Veneto, Italy 11%
Extra dry, fragrant apple and pear.

CREMANT JOSEPHINE — £72

Domaine Terres Hautes, France 13%
Fresh and mineral, fine bubbles

CARTE NOIRE BRUT — £100

Deville, Champagne, France 12%
Balanced and intense

VEUVE CLICQUOT BRUT — £130

Reims, Champagne, France 12.5%
Crisp and dry, citrus and peach

Beer and Cider

STIR HAZY NEIPA — £6.75

Brewing brothers, Hastings, UK
5% 440ml

SUSSEX LAGER — £6.75

Brewing brothers, Hastings, UK
4.2% 440ml

ASAHI SUPER DRY — £6.00

Japan
5% 330ml

INCH'S CIDER — £6.50

Hereford, UK
4.5% 440ml

NOZECCO (0%) — £15.00

0% Les Grands Chais, France
750ml

FREEDAM LAGER (0%) — £4.50

0% Barcelona, Spain
330ml

Cold Drinks

STILL WATER	£3.75 | £6.95
SPARKLING WATER	£3.75 | £6.95
GINGER BEER	£3.75
ELDERFLOWER SODA	£4.50
PASSIONFRUIT SODA	£4.50
LIME SODA	£4.00
LEMONADE	£3.75
COKE ZERO	£3.75
BOOYAH CUCUMBER, LIME & MINT KOMBUCHA	£6.50
ZAK'S KOMBUCHA	£6.00
ORANGE/APPLE JUICE	£4.50

Hot Drinks

DOUBLE ESPRESSO	£3.25
MACCHIATO	£3.60
FLAT WHITE	£3.80
AMERICANO	£3.20
CAPPUCCINO	£3.85
LATTE	£3.85
CHAI LATTE	£4.25
DIRTY CHAI	£4.50
TUMERIC & GINGER LATTE	£4.25
MOCHA	£4.75
HOT CHOCOLATE	£4.00
TEAS	£3.25

Oat milk +20p

Smoothies

BLACKBERRY BOOST (V) £6.50
Blackberries, banana, greek yoghurt, apple juice.

GREEN GOODNESS (VG) £6.50
Pineapple, spinach, cucumber, celery, avocado, mint.