

# Blue Fig

## apéritif

<b>Raspberry royale</b> bacardi, chambord, prosecco, fresh raspberry, mint	9
<b>Basil smash</b> mint bombay, lemon, sugar, basil ( <b>virgin available</b> )	9.5
<b>Olivette</b> st germain, martini, tanqueray 10	9.5
<b>Baileys martini</b> absolut, baileys, espresso, muscovado	10
<b>Negroni</b> fig infused gin, campari, antica vermouth	10

<b>Gordal olives</b> Spanish queen olives	4.5
<b>Sourdough bread</b> salted butter or olive oil & balsamic vinegar	4.5
<b>Charcuterie board</b> selection of Suffolk charcuterie	15

<b>White crab</b> dill, shallots, crème fraiche, mayonnaise, served on toasted coca bread - a Catalanian thin crust olive oil bread	9
<b>Garlic mushrooms</b> olive oil, herb-infused butter, parmesan, served on toasted coca bread	8
<b>Croquetas (x2)</b> mushroom, parmesan   jamon & Manchego - served with roasted garlic aioli	7
<b>Scallops thermidor (x2)</b> baked scallops in a thermidor sauce, tarragon & fennel	15

<b>Burrata</b> grilled plum, chilli oil, crispy shallots, coca bread	9.5
<b>Melanzane</b> smoky baked aubergine, roasted sweet tomatoes, burrata, parmesan crumb, basil oil	9.5
<b>Golden hashbrowns</b> crème fraiche & chives	6
add crab +4	
add truffle & parmesan +2.5	

<b>Winter pear salad</b> pear, grape, caramelised walnut, Binham blue dressing	9
<b>Roasted cauliflower</b> caper & raisin puree, lemon & truffle emulsion	9.5

<b>Pan fried halibut</b> braised leeks, saffron, shellfish bisque, fennel & pomme dauphine	20
<b>Lobster &amp; prawn raviolo</b> buttered spinach, squash velouté	15
<b>Venison</b> split pea dahl, carrots & cumin	24
<b>Chicken breast</b> local wild mushroom, Jerusalem artichoke, parmesan & hazelnut, Madeira cream sauce	17
<b>Beef short rib</b> slow cooked short rib, short rib bon bon, red wine jus	20
<b>Lamb cutlets</b> salsa verde, black olive tapenade, red wine jus	21

## desserts

<b>Basque cheesecake</b> limoncello strawberries, pistachio	8
<b>Chocolate orange</b> palet d'or, blood orange, mint, honeycomb	9
<b>Crème brûlée</b> honey tuille	8.5
<b>Cheese</b> selection of cheeses, chutney, crostini - served with a chilled glass of sherry +3.5	9
<b>Moelleux au chocolat</b> vanilla ice cream ( <i>please allow a 10 minute cook time</i> )	9