

FRESHLY SQUEEZED JUICES

Orange Juice	5.75
Apple Juice	5.75
Carrot Juice	5.75
Mixed Juices	5.75
Add fresh ginger 50p	

SMOOTHIES 6.45

Berry Love
Blackberry, strawberry, raspberry, banana
Groovy Green
Green apple, pear, mint, avocado, spinach, melon
Sunrise
Strawberry, mango, banana
Goji Island
Goji berry, pineapple, papaya, carrot, mango
Tropical Taste
Passion fruit, papaya, mango, pineapple

LOOSE TEA SELECTION 3.75

English Breakfast,  
Earl Grey,  
Darjeeling,  
Almond  
Vanilla,  
Green  
Camomile  
Jasmine  
Peppermint  
Roibos

INFUSION TEA 4.25

Fresh Mint	
Fig & Olive Special	
(Mint, ginger, lemon, honey)	
Hot Water	1.50

COFFEE

Espresso	2.75
Macchiato	2.95
Americano	3.30
Cappuccino	3.45
Flat White	3.65
Latte	3.45
Mocha	3.85
Cortado	3.45
Chai Latte	3.75
Hot Chocolate	3.95
Iced Americano	3.95
Iced Latte	4.15
Iced Mocha	4.45
Kid's Hot Chocolate	2.45
Babyccino	2.25
Liqueurs Coffee	8.45
Whisky - Baileys - Brandy-Amaretto	
Extra Shot	50p
Alternative Milk	50p
Soy - Oat - Almond - Coconut	
Decaf Coffee	50p
Sugar Syrup	50p
Vanilla -Hazelnut - Caramel	

SOFT DRINKS & PRESSES

Carton Juices	3.25
Apple, Pomegranate, Orange, Cranberry, Tomato, Pineapple	
Coke, Diet Coke, Coke Zero	3.85
Fanta, Sprite	3.85
Elderflower Presse	4.25
Homemade Lemonade	4.45
Ginger Beer	3.95
Small Water, 330 ML Still or Sparkling	2.95
Large Water, 750 ML Still or Sparkling	4.95

We cannot guarantee that our items are free of trace amounts of allergens. Before placing your order, please inform your server if a person in your party has a food allergy. 12.50% service charge will be added to your bill. \*Allergens charts available upon request, please ask a member of staff for printed version. (V) Suitable for Vegetarians

www.figolive.co.uk



Lunch Menu

figandolive\_london

@TheFigAndOlive

fig&olive

BREAKFAST Served until 4 pm

Eggs Royale	12.95
Toasted muffin with smoked salmon, poached eggs and hollandaise sauce	
Eggs Florentine	11.95
Toasted muffin with creamy sauteed spinach, poached eggs and hollandaise sauce	
Eggs Benedict	11.95
Toasted muffin with ham, poached eggs and hollandaise sauce	
Avocado & Poached Eggs	11.95
Toasted muffins, crushed avocado and poached eggs	
Smoked Salmon & Scrambled Eggs	12.95
Served with sourdough bread	
Big Breakfast	14.95
Poached egg with two bacon, mushrooms, tomato, baked beans, Cumberland sausage, hashbrowns, sourdough bread	
Mediterranean Breakfast	14.95
Chorizo or Spicy Sausages Fried egg, feta cheese, cucumber, tomato, olives, butter, hashbrowns, sourdough bread	
Vegetarian Breakfast	14.95
Avocado, poached egg, creamy spinach, baked beans, mushrooms, grilled tomato, halloumi cheese, hashbrowns, sourdough bread	
Hash Brown Breakfast	13.95
3 hash browns, 2 bacon, scrambled egg, grilled tomato, sourdough bread	
Croque Madame	11.95
Toasted white bread filled with ham and bechamel sauce, fried egg and melted cheddar cheese on top served with chips	
Croque Monsieur	11.45
Toasted white bread filled with ham and bechamel sauce, melted cheddar cheese on top served with chips	
Chilbir	12.45
Poached eggs served with garlicky yogurt and paprika oil, sourdough bread	
Omelette	11.95
3 choice from ham, cheese, mushrooms, onion and tomato served with chips	
Shakshuka	12.95
Baked eggs in tomato sauce, aubergine, red pepper, green pepper, 2 free-range eggs, feta sprinkles on the top served with sourdough bread	

EXTRAS

Beans, Hash Browns	2.95
Gluten Free Toast	2.95
Halloumi	4.95
Fried, Poached or Scrambled Egg	2.95
Mushroom, Sausage, Bacon, Avocado, Spinach	3.75
Smoked Salmon	5.25

PANINIS 10.95

Tuna Melt, Cheddar Cheese  
Mozzarella, Pesto, Tomato  
Spicy Sausage, Tomato, Mozzarella  
Goat Cheese, Spinach, Caramelised Onion  
\*Paninis can be made on gluten-free or sourdough bread served with chips.

FRUITY BREAKFAST

French Toast	12.95
Served with freshly made creme& mixed fruit & maple syrup	
Breakfast Pancakes	13.45
Homemade pancakes served with honey, bacon, scrambled egg, sausage & mixed fruit	
Fresh Fruit Pancakes	11.45
Homemade pancakes served with freshly made cream & mixed fruit & maple syrup	
Fresh Fruit Salad	9.95
Served with yogurt & fresh mixed fruit	
Granola	9.95
Granola, fresh mixed fruit, yogurt and honey on top	

LIGHT LUNCH SALAD

Grilled Halloumi Salad	15.45
5 pcs halloumi, roasted red peppers, red onion, mixed leaves, cherry tomato, cucumber.	
Fig & Olive Salad	14.45
Seasonal vegetables, beetroot, mixed leaves, new potatoes, olives, croutons,air-dried figs and feta cheese, mustard & pomegranate dressing	
Grilled Steak Salad	17.95
Grilled steak, mixed leaves, cherry tomato, cucumber, red onion, shaved parmesan, mustard & pomegranate dressing	
Grilled Chicken Salad	14.95
Red onion, croutons, cherry tomato, cucumber, mixed leaves, mustard & pomegranate dressing	
Pan Roasted Salmon Salad	16.45
Pan-roasted salmon bed on hummus, mixed leaves, red onion pickle, crispy chickpeas, cherry tomato, baby radish, lemon & olive oil dressing	
Pan Roasted Sea Bass Salad	15.45
Mixed leaves, broccoli, cauliflower, new potatoes, olives, lemon & olive oil dressing, nut free pesto sauce on top	
Grilled Chicken Salad	15.95
Red onion, croutons, cherry tomato, cucumber, mixed leaves, mustard & pomegranate dressing	

BURGERS

Beef Burger (6oz	14.95
100% beef burger with tomato, gherkin, onion, lettuce in brioche bun	
Chicken Burger	13.95
Marinated chicken breast with tomato, onion, lettuce, garlic mayonnaise in	
Add toppings	2.50
Goat Cheese/ Bacon, Fried egg/ Mature Cheddar Cheese	

SUNDAY ROAST

All roast dishes are served with roast potatoes, roast parsnip, carrot, boiled broccoli and french beans, Yorkshire pudding and red wine gravy sauce. Served Sunday only from 12 noon.

Roast Beef	16.95
Roast Lamb	16.95
Roast Chicken	15.95

LUNCH MAIN COURSE

Beef Stew	15.95
Stew with burgundy wine, carrots, mushrooms, shallots, served with mashed potatoes	
Mussels served with Chips	16.50
Provençal: cooked with tomato, onion, carrot, celery and provençal herbs.	
Mariniere: cooked with onion, carrot, celery, cream and white wine sauce.	
Minute Steak	17.95
Rib Eye Steak served with chips and peppercorn sauce	
Vegetable Moussaka	15.95
Baked aubergine, courgette, potatoes and sweet pepper layers topped with gluten-free bechamel sauce, cheese on top served with rice.	
Pan Roasted Salmon	17.45
Salmon fillet topped with white wine,cream and dill sauce, served with crushed new potato.	
Chicken Schnitzel	15.95
Baguette filled with grilled chicken and mayonnaise served with chips.	
Pork Schnitzel	16.95
Pork escalopes with diana sauce served with sauteed potatoes	
Chicken Baguette	14.45
Baguette filled with grilled chicken and mayonnaise served with chips.	
Steak Baguette	14.95
Grilled steak with sauteed red onions and Dijon mustard served with chips.	

LUNCH PASTA

Asparagus Tagliatelle (V)	14.95
Asparagus, mushroom sauce, truffle oil topped with parmesan cheese in creamy sauce	
Mediterranean Tagliatelle	13.95
Red pepper, courgette, aubergine, tomato sauce topped nut-free pesto	
Penne Arrabiata	13.95
Tomato sauce & black olives & hint of chilli and garlic	
Chicken Penne	14.45
Grilled chicken, roasted pepper, courgette & parmesan cheese in creamy sauce	
Mussesls Tagliatelli	14.95
Mussels spicy and crayfish, served with spicy tomato sauce	

SET LUNCH MENU

2 courses £16.95 - 3 courses £19.95 - Served untill 4pm  
\*£2 extra on weekend and holidays - not available takeaway, not available for sharing

STARTERS

Soup of the Day  
Served with bread  
Whitebait  
Deep Fried whitebait served with tartar sauce  
Avocado & Parma Ham Salad  
With French mustard dressing  
Goat Cheese Salad  
Grill goat cheese served with mixed leaves and french mustard dressing  
Garlic Bread  
Topped with garlic, olive oil and herbs  
Garlic Stuffed Mushroom  
Filled with garlic butter and topped with cheese melt and parsley

MAINS

Fish of the day  
Served with new potatoes  
Meat of the day  
Served with chips  
Sausage & Mash  
2 Cumberland sausage with mashed potato & gravy  
Cajun Spiced Grilled Chicken Fillet  
Served with chips  
Penne Arrabiata  
Tomato sauce and hint of chilli and garlic  
Fig & Olive Salad  
Seasonal vegetables, beetroot, mixed leaves, new potatoes, olives, crutons with air-dried figs and feta cheese  
Pan Roasted Salmon Salad  
Pan-roasted salmon bed on hummus, mixed leaves, red onion pickle, crispy chickpeas, cherry tomato, baby radish, lemon & olive oil dressing

DESSERT

Sticky Toffee Pudding  
Selection of Ice cream  
2 scoops of ice cream of vanilla, chocolate or strawberry  
Creme Brulee  
Desserts of the Day

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