

Starters

Bread & Butter	3.95
Mixed Olives Marinated Italian nocellara, greek kalamata and spanish gordal olives	4.95
Garlic Bread Add cheese £1.00	5.45
Appetizer Board Bread, olives, cheese and olive oil&balsamic glaze	8.95
Soup of the day Served with bread	7.45
Hummus Add chorizo £3.00 Served with pitta bread	7.45
Mix Vegetarian Meze Platter (V) Hummus, crushed aubergine & garlic, mixed olives, ezme salsa and grilled halloumi, served with pitta bread	10.45
Baked Camembert (V) With toasted baguette	10.25
Goat Cheese Salad (V) On a bed of red pepper, basil pesto & roasted flake almonds	8.95
Beetroot & Broccoli Tenders (V) Grilled broccoli tenders bed on beetroot puree and almond flakes	7.45
Pan-Fried King Prawns Pan fried vodka and chilli marinated king prawns with garlic, olive oil, lemon juice	11.95
Garlic Stuffed Mushrooms (V) Filled with garlic butter and melted cheddar cheese	8.45
Whitebait Deep fried whitebait served with tartar sauce	8.45
Calamari Deep fried calamari served with tartar sauce	9.95

Mains

Pan Fried Sea Bass Sea bass fillets with celeriac puree and roasted vegetables	20.95
Pan-Fried King Prawns Pan fried king prawns marinated vodka, chili, olive oil, lemon juice, served with rice	21.45
Pan Roasted Salmon Salmon fillet on a bed of creamy spinach, topped with white wine, cream and dill sauce served with crushed new potato	21.45
Mussels served with chips Provençal: Cooked with tomato, onion, carrot, cellery and provençal herbs Marinière: Cooked with onion, carrot, cellery, cream and white wine sauce	19.95
Roasted Salmon Risotto Creamy tomato basil sauce, cherry tomato and rosemary	20.95
Pork Schnitzel Fillet of pork with diane sauce, served with sauteed potatoes	18.95

Pasta

Chicken Penne Grilled chicken , roasted pepper, courgette, parmesan cheese in creamy sauce	14.95
Sea Food Tagliatelle King prawns, mussels and crayfish in creamy tomato sauce	20.95
Penne Arabiata (V) Black olives, chili & garlic tomato sauce	14.95
Asparagus Tagliatelle (V) Asparagus, mushroom sauce, truffle oil and parmesan cheese in creamy sauce	15.95
Mediterranean Tagliatelle (V) Red pepper, courgette, aubergine in tomato sauce, topped nut free pesto	14.95

Chicken Breast Parma ham wrapped chicken breast stuffed with spinach and ricotta cheese, topped with diane sauce served with mashed potato	18.95
Five Spiced Marinated Duck Breast On a bed of roasted celeriac puree, madeira wine & gravy framboise sauce, segment orange.	20.95
Lamb Shank Slow-roasted lamb shank in red wine, rosemary,honey and gravy sauce served on mashed potato	20.45
Beef Bourguignon Beef stew with burgundy wine, carrots, mushrooms and shallots served with mash potatoes	20.95
Bavette Steak Grilled Bavette Steak bed on roasted sweet potato puree served with chimmichurri sauce and crispy carrot	20,95
Char-Grilled Rib Eye Steak Served with chips -Garlic parsley butter -Diana -Peppercorn	24.95

Vegan

Fig & Olive Salad Seasonal vegetables, beetroot, mixed leaves, new potatoes, olives, croutons with air dried figs	15.95
Ratatoille Grilled aubergine,courgette,red pepper in tomato sauce served with rice	16.95
Cauliflower Steak Oven-baked cauliflower, marinated chili, and creamy ajo blanco sauce	12.95

Vegetarian

Fig & Olive Salad Seasonal vegetables, beetroot, mixed leaves, new potatoes, olives, croutons, feta cheese with air dried figs	16.45
Asparagus & Spinach Risotto Creamy risotto with truffle oil and parmesan cheese	17.95
Vegetable Mousakka Baked aubergine, courgette, potatoes and sweet pepper layers topped with gluten free bechamel sauce, cheese on top and served with rice	16.95

Sides

Mashed Potatoes	4.75
Chips	4.75
Sauteed Potato	4.75
Mixed Salad	4.95
Mixed Vegetables	4.95

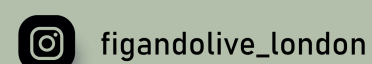


We cannot guarantee that our items are free of trace amounts of allergens. Before placing your order, please inform your server if a person in your party has a food allergy.

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



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