Autumn at The Moldy Fig Warmth, Comfort & Seasonal Indulgence

For Grazing

Marinated Olives GF sweet chilli, stem ginger & BBQ sauce 4.95
Warm Focaccia & Ciabatta, olive oil & balsamic vinegar 7.50
Mushroom Arrancini flavoured with truffle oil & honey 6.95
Cod Goujons tartare sauce 6.95
Crispy Coated Croquettes filled with manchego & mozzarella cheese, rostello ham 6.95
Halloumi Fries sweet chilli sauce 6.95

To Begin

Homemade Soup of the Day V VE toasted ciabatta 6.95 GF bread available
Sauteed Garlic Button & Wild Mushrooms V served on toasted brioche 8.95
Farmhouse Pate served with 'stokes' tomato chutney & baked ciabatta bread 8.95
Pear, Chicory and Toasted Pecan Rocket Salad V VE GF drizzled with maple syrup and olive oil
Small 8.50 Large 14.95
Smoked Salmon, Beetroot & Horseradish Creme Fraiche GF watercress, dill & olive oil 8.95
Crayfish Caesar Salad gem lettuce, pancetta, parmesan focaccia croutons, caesar dressing
Small 8.95 Large 14.95 GF without croutons

Hearty Favourites

Seared Calves Liver & Bacon GF creamy parsley mash, onion gravy, tenderstem broccoli 21.50
Beer Battered Fish & Hand Cut Chips mushy peas, tartare sauce 19.95
Char Grilled 6oz Steak Burger brioche bun, gem lettuce, tomato, onion, gherkins & crispy fries 16.95
(GF Bun Available) **Add Cheese** 1.55 **Add Bacon** 1.75
Moving Mountain Burger V VE vegan cheese, vegan bun, gem lettuce, tomato, onion & crispy fries 16.95
Steak & Ale Pie hand cut chips, seasonal vegetables, onion gravy 18.95
Grilled Gammon Steak served with grilled pineapple & hand cut chips 15.95

Moldy Fig Signature Dish

Slow Cooked Pork Belly with Bourbon, Maple Syrup, BBQ Glaze GF
sweet potato wedges, charred corn on the cob, bourbon infused reduction 22.95

Featured Plates

Slow Braised Feather Blade Steak GF served with mashed potatoes, chantenay carrots & onion gravy 23.95
Oven Roasted Chicken Supreme GF served with roasted new potatoes, tenderstem broccoli,
pancetta & onion red wine sauce 19.95
Baked Seabass GF served with roasted new potatoes, fine green beans, tomato & olive salsa 22.95
Char Grilled 6oz Ribeye or 6oz Sirloin Steak grilled tomato, garlic button & wild mushrooms,
watercress & hand cut chips 25.95 add **peppercorn sauce 3.25** add **bearnaise sauce 3.25**
Creamy Mushroom, Red Pepper & Lentil Stroganoff V VE GF served with basmati rice & cornichons 16.95

Join us on Saturday Evenings after 5pm - Any Two Steaks with A Bottle of House Wine £35

The Fig's Treats

Seasonal Fruit Crumble GF vanilla custard 8.95
Vanilla Creme Brulee GF GF shortbread 8.95
Banana Sticky Toffee Pudding V VE vegan custard 8.95
Chocolate & Raspberry Cheesecake raspberry & mango coulis 8.95
Trio of Cheese biscuits, grapes & red onion chutney 10.95
Selection of Ice Creams & Sorbets 1 scoop 2.50 2 scoops 4.50 3 scoops 6.00

Brunch 11am till 5pm

Moldy Fig Eggs, Two Poached Eggs, Hollandaise Sauce on Toasted English Muffin
streaky bacon **10.95**, smoked salmon **10.95** spinach & mushroom **9.95**
Bacon or Sausage Butty smoked streaky bacon or traditional pork sausage, thick cut white or granary bloomer & hash browns **7.95**

Sandwiches 11am till 5pm Served with Salad Garnish & Vegetable Crisps

add french fries 2.50 or hand cut chips 2.95

Oven Baked Ciabatta

Char-Grilled Steak onion chutney & watercress 14.95
Smoked Salmon Horseradish Crème Fraiche rocket & cucumber 11.95
Garlic Button & Wild Mushroom 10.95

Thick Cut White or Granary Bloomer

Baked Ham, Cheddar & Tomato 8.95
Bacon, Lettuce & Tomato 9.95
Cod Goujons Gem Lettuce & Tartare Sauce 10.95

DAILY PROMOTIONS

Monday £15 off your dining bill (min spend 30.00)
Tuesday Enjoy a dish from our Hearty Favourites or a Large Salad for 10.00
Wednesday 25% off your total bill
(main course for each diner must be purchased)
Thursday Curry, naan, poppadum & onion bhaji 13.95
Friday Fish & Chips – 2 for 1

Saturday 2 steaks & a bottle of House Wine 35.00 (after 5pm)
Burger & Pint 14.95
Sunday free 2-course meal for children under 12 with every paying adult
DRINKS PROMOTION Monday to Friday
4pm-6pm 2 for 1 on all drinks - cheapest drink free of charge (excludes bottles of wine)
12pm-7pm Jugs of Pimms 10.95

A discretionary 10% service charge will be added to parties of 10 and over

ALLERGENS

Please advise your server of any allergy or intolerances. Allergy information is contained within our allergy menu, available on request, however whilst every care is taken, we cannot guarantee the total absence of allergies in our dishes

V = Vegetarian VE = Vegan GF = Gluten Free Gluten Free Bread, Biscuits, & Crackers Available on Request