

Blue Fig

Bury St Edmunds

NIBBLES

Gordal Olives 4.5
Slightly spiced Spanish olives

Bread Selection 4.5
Warm bread served with butter

Oysters (x2) 10
- breaded, oyster & nori mayo
- raw, sauce mignonette

Croquetas (x2) 7
- leek, manchego & cheddar
- jamon & manchego
with garlic aioli

FISH

Sardines 12
Toasted sourdough, lemon & garlic, oyster mayo

Crab Caccio e Peppe 15
Brown & white crab, parmesan crumb, chives, shellfish oil

Yellow Fin Crudo 14
Grapefruit, soy & yuzu, olive oil, wasabi

MEAT

Chicken Supreme 18
Romesco sauce, chicken skin, migas, preserved lemon

Beef Short Rib 21
Slow cooked short rib, short rib bon bon, red wine jus

Lamb & Merguez Skewer 18
Aubergine, red pepper, labneh

FLATBREADS

Wild Mushroom 13
Ricotta, parmesan, truffle oil, pine nuts, rocket

Prawn 14
Nduja butter, fennel, dill, shallots

Taleggio 13
Italian soft cheese, heritage tomato, almond pesto

VEGETABLE

Burrata 12
Peach, mint, cucumber, chilli crisp

Padron Peppers 8
Olive oil, hot honey, Maldon sea salt

Caesar Salad 8
Baby gem, parmesan, croutons

Hashbrowns 8
Bravas sauce, manchego, confit garlic aioli

TO FINISH

Basque Cheesecake 8
Strawberries, pistachio

Chocolate Tart 8.5
Lime chantilly

Lemon Tart 8.5
Meringue, strawberries

Cheese Selection 14
*Chutney, crostini
-add a chilled glass of sherry +4*

If you have allergies or dietary requirements, please speak to a member of staff. Thank you!