

MAINS

Ribeye	29
28 days matured 300g of steak, tenderstem broccoli, glazed baby carrots, fine beans, potato fries, your choice of sauce	
Black pepper sauce	
Mushroom sauce	
Sirloin Steak	29
28 days matured 300g of steak, tenderstem broccoli, glazed baby carrots, fine beans, potato fries, your choice of sauce	
Black pepper sauce	
Mushroom sauce	
Rack of Lamb ^(N)	27
Herb and pistachio crusted lamb, potato purée, tenderstem broccoli, glazed baby carrots, fine beans, mint pesto, crushed pistachios	
Lamb Kleftiko ^(N)	25
Shank of lamb, dried figs, almonds, celery, baby carrots, potato purée, lemon zest	
Chicken Ballotine	23
Mushroom duxelles, parma ham, herbs, gruyere cheese, potato purée, tenderstem broccoli, baby carrots, fine beans, white wine mushroom sauce, parsley oil	
Pan-fried Sea Bass Fillet	25
Fillet of sea bass, potato purée, baby carrots, tenderstem broccoli, fine beans, cauliflower cream, parsley oil	
Salmon Asado	24
Grilled salmon, asparagus, potato purée, creamy mushroom sauce, lemon zest, parsley oil	
Melanzane alla Parmigiana	17
Aubergine, basil, mozzarella, tomato sauce, parmesan, béchamel sauce, paired with confit garlic Ciabatta bread	

SIDES

Mixed Olives	5
Rocket Shaved Parmesan	4
Insalata Mista	4
Mashed Potatoes	4
House Fries	4
Truffle & Parmesan Fries	6
Ciabatta Bread	4
Confit Garlic and Herb Ciabatta Bread	6
Confit Garlic and Herb Ciabatta Bread with Mozzarella	7
Vegetable Trio (Tenderstem broccoli, baby carrots, fine beans)	6
Asparagus	6

THE FAT FIG

Menu

STARTERS

Fried Calamari	10
Confit garlic aioli, lemon wedges	
Gambas Al Ajilo	12
King prawns, garlic, parsley, white wine sauce	
Chorizo Al Vino Rosso	9
Mild Spanish chorizo, onion, red wine	
Beetroot Cured Salmon Gravlax	10
Creme fraîche, chives, salad leaves, pickled onions, sourdough bread	
Moules Marinieres	13
Mussels, shallots, garlic, white wine, creme fraîche, parsley	
Mejillones a la Marinera	13
Mussels, shallots, garlic, white wine, tomato sauce, chilli pepper, parsley	
Classic Prawn Cocktail	9
Marie rose sauce, lettuce, lemon, sourdough bread	
Grilled Halloumi Shish	9
Fresh mint, fig jam, salad leaves, fresh fig	
Garlic Mushroom	7
Button mushrooms, garlic, white wine, parsley	
Burrata ^(N)	9
Homemade basil pesto, extra virgin olive oil, pine kernels, sweet balsamic glaze	



SALADS

Caprese Salad	13
Mozzarella di bufala, beef tomatoes, fresh basil, extra virgin olive oil, balsamic glaze, basil oil	
Caesar Salad	14
Romaine lettuce, parmesan, herby sourdough croutons, egg yolk, anchovy fillets, dijon mustard, Worcestershire sauce, extra virgin olive oil, lemon juice	
ADD: Chicken	3
ADD: Salmon Gravlax	4
Insalata Tricolore	14
Avocado, beef tomatoes, mozzarella di bufala, wild rocket, fresh basil, extra virgin olive oil, balsamic glaze, basil oil	

PASTA

Penne Rigate Al Ragù	15
Homemade bolognese, parmesan	
Spaghetti Aglio e Olio ^(Spicy)	14
Garlic, chilli flakes, parsley, extra virgin olive oil, parmesan	
Linguine ai Frutti di Mare	19
Garlic, mussels, king prawns, squid, cherry tomato, parsley, white wine, extra virgin olive oil	
Spinach and Ricotta Cannelloni	15
Spinach, béchamel sauce, mozzarella, tomato sauce, paired with Insalata mista	
Crab & Prawn Ravioli	21
Brown butter, sage, lemon sauce, parmesan tuile, basil oil	
Tagliatelle ai Porcini	18
Porcini mushrooms, cream, white wine, extra virgin olive oil, parmesan tuile, truffle oil	
ADD: Chicken	4
Penne Rigate all' Arrabbiata ^(Spicy)	14
Garlic, extra virgin olive oil, dried chillies, tomato sauce, parsley, parmesan	



RISOTTO

Risotto ai Frutti di Mare	23
Shallots, garlic, white wine, mussels, squid, prawn, parsley, butter, extra virgin olive oil, lemon	
Risotto ai Funghi Porcini	19
Porcini mushrooms, shallots, garlic, extra virgin olive oil, white wine, parmesan tuile, parsley, thyme, truffle oil	
Risotto ai Funghi Porcini e Pollo	22
Pan roasted chicken breast, porcini mushrooms, shallots, garlic, extra virgin olive oil, white wine, parmesan tuile, parsley, thyme	
Baby Courgette & Pea Risotto	19
Baby courgettes, peas, white wine, parmesan, butter, extra virgin olive oil, parsley	

ALLERGIES: Please be advised that food prepared on these premises may contain the following ingredients: Milk, eggs, wheat, soybean, peanuts, fish and shellfish. Please notify a member of staff if you have any food allergy or intolerance and we will advise the kitchen. 10% service charge will be added to your bill.