

Burnt Fig @ The Galley

apéritif

basil smash mint, gin, lemon, sugar, basil (virgin available)	10
negroni gin, campari, antica vermouth	10
burnt fig spiced rum, cointreau, fig compote, lime (virgin available)	

gordal olives queen Spanish olives	4.5
sourdough bread salted butter or olive oil & balsamic vinegar	4.5
beef short rib bon bon (x3) truffle, yuzu, soy dressing	5.5

mushroom parfait pickled shallots, shimeji mushrooms, grilled sourdough	8
white crab dill, shallots, crème fraîche, mayonnaise, served on toasted coca bread - a Catalanian thin crust olive oil bread	10
croquetas (x2) leek, Manchego & cheddar jamon & Manchego - served with roasted garlic aioli	7
nduja & taleggio arancini (x2) tomato & red pepper aioli	8
truffle yuzu salmon cream cheese, home cured salmon, olive oil, yuzu juice, pickled cucumber, crispy capers, white truffle oil	9.5

burrata grilled plum & honey, chilli oil, crispy shallots, coca bread	10
melanzane smoky baked aubergine, roasted sweet tomato, burrata, parmesan crumb, basil oil	10
golden hashbrowns crème fraîche & chives add crab +4 add truffle & parmesan +2.5	6
winter pear salad pear, fig, grape, hazelnut, Binham blue dressing	11
tagliatelle celeriac, whipped black truffle cream, grana padano	12
antonio's spinach ricotta, parmesan, nutmeg, breadcrumbs	6
chargrilled tenderstem broccoli confit garlic oil, toasted almonds, aleppo pepper	5.5

cod mussel & potato chowder, tarragon oil	18
pork belly char-siu sauce, apple & celeriac puree, braised red cabbage, crispy shallots	16
supreme chicken wild mushroom, Jerusalem artichoke, parmesan & hazelnut, Madeira cream sauce	17
beef short rib burnt onion puree, mushroom Worcestershire sauce, bon bon	20
grilled octopus romesco sauce, sea-herb tempura, fennel salad	21

desserts

basque cheesecake clementine compote, pistachio praline	8
moelleux au chocolat spiced chocolate, winter berry coulis, vanilla ice cream,	9
rice pudding saffron infused, pistachio ice cream	7.5
tiramisu crepe suzette inspired, orange, mascarpone, cream	8
cheese selection of local cheeses, chutney, crackers	12

please be advised that food prepared in our kitchen may contain allergens
if you have any specific dietary requirements, please inform your server