



Ever left a top restaurant feeling decidedly guilty for still being a little peckish? Editor LAURA STUART-COOK found Figs – her Restaurant Of The Month for October – offers both quality and quantity in abundance ...

Fine food without compromise

Attempting to strike the perfect balance between quality and quantity almost always ends in compromise. While I'll happily invest in a timeless designer handbag that will last for generations, my everyday essentials like T-shirts and jeans tend to come from the more budget end of the High Street to compensate.

And while Mr C and I live in a beautiful house that offers us everything we need, our postage stamp-sized garden is less than the rural idyll we'd always imagined.

And the seeming conflict between achieving both quality and quantity is never more evident than when eating out. We've all dined at a fancy restaurant with countless accolades but left feeling disappointed at dishes the size of the aforementioned postage stamp. Often it seems that the better the quality of the food you're eating, the less of it you get.

And so it was, in search of a delicious meal – and satisfying portions – that we headed to Figs, in Cleethorpes.

In the six years since it opened its doors, Figs has become exceedingly popular with the region's foodies thanks to its combination of friendly service, chic interior and mouth-watering meals.

Our table, in the unique curved-glass frontage, offered us perfect people-watching potential as locals and end-of-season holidaymakers scuttled past in the rain.

A rich plum-coloured statement wall



creates a warm atmosphere and perfectly complements the bright light flooding in through said windows.

The dark wood furniture is simple and understated and adds to the relaxed yet up-market vibe.

Often there are just one or two dishes that jump out at you on a menu, but here I could happily have ordered almost every dish on offer.

After much deliberation – and some helpful guidance from the manager – I finally plumped for “something Italian” to start, while Mr C opted for the classic prawn cocktail.

In case you're somewhat flummoxed by the title of my dish, the menu explained it was a combination of caramelised pears, crispy pancetta and shavings of pecorino

cheese. Served on a bed of mixed leaves and topped with a sticky balsamic glaze, the sweet pear, salty bacon and cheese created a flavour explosion in my mouth. It was, quite simply, faultless.

Mr C reasoned that by ordering something as seemingly simple as a prawn cocktail, he would be able to assess the chef's skills.

Luckily, he was more than impressed by the mound of succulent prawns that were bathed in a classic seafood sauce with a hint of spice.

The accompanying bread soldiers were a nice quirky touch and proved something to mop up every last drop of the flavoursome sauce.

For my main, I selected the chicken breast with a sweet tomato and herb compote, which was quite simply exquisite. The meat was

wrapped in pancetta, which helped it to retain plenty of moisture, while the sauce was tangy and packed full of flavour. The accompanying sauteed potatoes and selection of vegetables were plentiful and cooked to perfection.

Mr C couldn't resist the lure of Figs finest fillet steak pie, which – as the menu promised – was no ordinary pie.

The individual portion was served with homemade chunky chips and fresh peas – all beautifully presented on a wooden chopping board.

Comprised of chunks of fillet steak with button onions and lardons of bacon in a delicious thyme and red wine gravy, topped with short crust pastry, it was the perfect dish for a chilly evening.

His only complaint was that there weren't more steak pieces in the pie – but only Mr C could grumble at a portion of that size.

After such fantastic food, we simply couldn't resist sampling desserts, and the Italian chocolate fudge cake, served with vanilla pod ice cream didn't disappoint. It was warm, gooey perfection. Mr C opted for the more refreshing lemon tart and declared it the perfect end to the meal.

At £73.45, including two soft drinks, a beer and a glass of wine, it was a fantastic meal from start to finish.

Each dish was impeccably executed; well presented; packed full of flavour, and, what's more, extremely generous.

For a winning combination of quality and quantity, Figs is the place to go – no compromise needed.