

SPECIALS

SMALL PLATES...

shredded aromatic roast duck croquettes - crispy panko
breadcrumbs, hot and sour sweet chilli and soy sauce
6.75

skewered king prawns - crisp like batter - hints of cumin
mango and lime vinaigrette
7.50

the **wild fig** charcuterie;

italian air dried salt beef (bresaola) - serrano ham reserva
corsican dry cured salume (coppa)

rosemary biscuits - pickled peppers - roast pepper salsa (gf)
7.50 per person

LARGE PLATES...

roasted redcurrant glazed gressingham duck breast (pink)
cavalo nero - dauphinoise potatoes - rich sweet and
salty duck sauce (gf)
17.50

grilled aged rib eye steak (300 gm) - pan roasted caramelised
onions - hand cut chips with **wf** ketchup - peppery red wine
and shallot reduction (gf)
22.50

prime fillet steak medallions - salt baked green asparagus
stroganoff style paprika sauce - wild mushrooms
sauté potatoes (gf)
24.50

**ITEMS MARKED WITH GF
ARE GLUTEN FREE OR CAN BE MADE GLUTEN FREE.
BE SURE TO TELL YOU SERVER**

