

The Wild Fig

December Menu



WHILE YOU WAIT...

- simple but sublime selected olives @ 3.00
- ...
- toasted sour dough croutes @ 4.00
- heirloom tomato salsa and whipped balsamic butter

STARTERS (SMALL PLATES)...

- freshly made handcrafted fishcake
sweet red roast pepper salsa
- ...
- pigeon and thyme pate - toasted crostini
damson fruit chutney (gf)
- ...
- venison and craft ale cottage pie
root vegetable rosti crust (gf)
- ...
- home fried shredded pork dumplings
sweet chilli dressing
- ...
- pastry tart - caramelised walnuts and figs
melting blue cheese (v)
- ...
- roasted ham hock terrine
sweet and sour mustard ketchup (gf)
- ...
- asparagus humous - feta crumble
pine nuts - handmade crisps (v, gf)
- ...
- cream of woodland mushroom soup
toasted artisan sourdough (v, gf)
- ...
- pasta parcels of butternut squash
vegetable and chive consomme (v)

MAINS (LARGE PLATES)...

- butter roasted local turkey
sage stuffing - cranberry relish (gf)
- ...
- roasted free range pork
apple sauce - rich roasting juices (gf)
- ...
- slow cooked short rib of beef
shallot and red wine reduction (gf)
- ...
- rosemary roasted lamb rump (cooked pink)
sweet onion ragu (gf) @3.00 extra
- ...
- all the above come with - mashed root vegetables
seasonal greens - classic roasties*
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- seared hake loin - classic romesco sauce
lemon and saffron vegetable paella (gf)
- ...
- fragrant chicken - honey, raisins and cinnamon
toasted pine nuts - steamed white rice (gf)
- ...
- baked pumpkin - red pepper and date tagine
almond cous cous (v, gf)
- ...
- pheasant breast roasted with pancetta
sherry and chestnut jus - colcannon mash (gf)
- ...
- roasted nut loaf - root vegetables and spices
spinach and raisins - fresh herb gravy (v)
- ...
- wine poached caprice of salmon
dill hollandaise - crushed potatoes - french style peas (gf)

SIDES... @ 3.75 each

- hand cut chips with wuf ketchup - french style peas
buttery colcannon mash - mashed root vegetables

day time - two courses (12pm - 3.00pm) @ 17.50
early sitting - two courses (5pm - 7pm) @ 17.50
evening - two courses (after 7pm) @ 23.00
extra course £5.50

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