

The Wild Fig

Sunday 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)...

- succulent roast sirloin of beef
 yorkshire pudding - traditional gravy (gf) @2.00 extra
 ...
 butter roasted local turkey (gf)
 sage stuffing - cranberry relish
 ...
 roasted free range pork (gf)
 apple sauce - rich roasting juices
 ...
*all the above come with - mashed root vegetables
 seasonal greens - classic roasties*

 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)
 ...
 rosemary roasted lamb rump (cooked pink)
 sweet onion ragu (gf) @3.00 extra

SIDES... @ 3.75 each

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

two courses @ 14.50
 three courses @ 20.00
 children half price before 6pm

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