

The
Wild Fig
 Winter Menu

WHILE YOU WAIT...

artisan bread with fresh tomato salsa and virgin olive oil @ 4.50
 ...
 simple but sublime honey and orange soaked gordal olives @ 3.50

STARTERS (SMALL PLATES)...

wild boar - apricot terrine
 damson fruit chutney - baked bread (gf)
 ...
 smoked salmon and cream cheese pate
 peters yard sourdough crackers (gf)
 ...
 thyme scented venison and vegetable ragu
 fresh cooked ribbon pasta
 ...
 slow cooked ham and sweet pea croquettes
 honey and mustard ketchup
 ...
 mashed avocado - feta cheese crumble
 grated tomato salsa - toasted croutes (v, gf)
 ...
 sautéed woodland mushrooms in balsamic
 garlic - ginger and spring onion dressing (v, gf)
 ...
 sweet potato - spinach and celeriac pakoras
 mango and apple pickle (v, gf)
 ...
 grilled medallions of artisan black pudding
 white onion veloute (gf)
 ...
 fresh cod and crab fishcake
 red pepper pesto mayonnaise (gf) @ 2.50 extra

MAINS (LARGE PLATES)...

the ultimate slow braised beef bourguignon - potato
 and soft cooked leek mash - wilted greens (gf)
 ...
 fragrant chicken fillet (saffron - cinnamon - honey)
 vegetable rice pilaf with raisins and pine nuts (gf)
 ...
 escalope of pork fillet - sage and black pepper cream sauce
 seasonal potatoes - tender stem broccoli (gf)
 ...
 fish and chips (spanish style) - fresh hake in a
 rebozada batter - sweet pea puree - bravas potatoes (gf)
 ...
 fresh salmon loin - maple syrup and sesame seed glaze
 warm potato and green bean salad in lemon alioli (gf)
 ...
 heritage beetroot shepherds pie - root vegetable crust
 home pickled red cabbage (v, gf)
 ...
 pearl barley kedgerree - vegetable pot-pourri
 hints of asian spices - cauliflower beignets (v)
 ...
 pan roasted calfs liver - red wine jus - grilled pancetta crisps
 savoy cabbage - caramelised onion mash (gf)
 ...
 rosemary roasted rump of lamb (cooked pink)
 fresh mint salsa - honey glazed winter vegetables
 roasting juices (gf) @ 3.50 extra

SIDES... @ 3.75 each

WF hand cut chips - honey glazed winter vegetables - buttery mash potato
 potatoes with bravas sauce - steamed tender stem broccoli

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

**BEFORE 7PM - TWO COURSES @ 14.50
 AFTER 7PM - TWO COURSES @ 20.00
 EXTRA COURSE @ 5.50
 SMALL PLATES @ 5.50**