

The
Wild Fig
 Winter Menu

WHILE YOU WAIT...

.....
 toasted sour dough croutes @ 4.50
 heirloom tomato salsa and whipped balsamic butter
 ...
 simple but sublime selected olives @ 3.00

STARTERS (SMALL PLATES)...

.....
 wild boar - pheasant and apricot terrine
 damson fruit chutney - toasted croutes
 ...
 smoked salmon - chive and cream cheese pate
 peters yard sourdough crackers (gf)
 ...
 thyme scented venison and vegetable ragu
 tossed with fresh cooked ribbon pasta
 ...
 slow cooked ham and sweet pea croquettes
 sweet and sour mustard ketchup
 ...
 mashed avocado on crostini - grated tomato salsa
 feta cheese crumble
 ...
 woodland mushrooms in a stroganoff sauce
 pimenton dulce seasoning - soya cream (v, gf)
 ...
 cumin flavoured sweet potato - spinach and celeriac
 pakoras - mango and apple pickle (v, gf)
 ...
 grilled medallions of artisan black pudding
 creamy white onion and garlic veloute (gf)
 ...
 pumpkin pasta parcels - vegetable broth with
 fennel shavings - sprinkle of fresh herbs (v)
 ...
 homemade cod and crab fishcake - roasted red pepper
 pesto mayonnaise (gf) @ 2.50 extra

MAINS (LARGE PLATES)...

.....
 the ultimate slow braised beef bourguignon - potato
 and soft cooked leek mash - buttered wilted greens (gf)
 ...
 fragrant chicken supreme (saffron - cinnamon - honey)
 vegetable rice pilaf with raisins and pine nuts (gf)
 ...
 escalope of pork fillet - sage - shallot and cream sauce
 seasonal potatoes - steamed tender stem broccoli (gf)
 ...
 fish and chips (spanish style) - fresh hake in a
 rebozada batter - sweet pea puree - bravas potatoes (gf)
 ...
 fresh salmon fillet - 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 kedgeriee - hints of asian spices
 pot-pourri of vegetables - cauliflower beignets (v)
 ...
 grilled calfs liver - rich red wine reduction - crispy grilled
 pancetta - parsnip frites - WF bubble and squeak (gf)
 ...
 rosemary roasted rump of lamb (cooked pink)
 fresh mint jam - dauphinoise potatoes - roasting juices
 honey glazed winter vegetables (gf) @ 3.50 extra

SIDES... @ 3.75 each

.....
 wf hand cut chips - honey glazed winter vegetables
 dauphinoise potatoes - 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**