

The  
**Wild Fig**  
 Sunday Menu

two courses @ 14.50    three courses @ 20.00

**WHILE YOU WAIT...**

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

**STARTERS (SMALL PLATES)...**

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 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)...**

.....  
**CLASSIC SUNDAY ROASTS**  
 roast sirloin of peak district beef  
 yorkshire pudding (gf) @2.00 extra  
 ...  
 honey roasted free range pork  
 sage and onion stuffing (gf)  
 ...  
 roasted supreme of chicken  
 sweet cure bacon wrap (gf)  
 ...  
 roasted lamb rump (cooked pink)  
 onion sauce and fresh mint salsa (gf) @3.00 extra  
 ...  
*all the above come with rich roasting juices - mashed root  
 vegetables - seasonal greens - classic roasties*  
 .....  
 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 kedgerree - 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)

**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**