

The  
**Wild Fig**  
 Spring/Summer

**WHILE YOU WAIT...**

baked fig bread with whipped citrus butter @ 4.50

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gordal olives in honey and orange caramel (g) @ 3.50

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

italian burrata cheese - roasted cherry tomatoes  
 peppery rocket - roasted pine nuts - lemon oil (v, gf)

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pressed slow cooked ham hock terrine - sweet mustard  
 ketchup - toasted fig bread (gf)

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salt and pepper crispy pork belly - sticky orange dressing  
 peters pickled peppers (gf)

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smoked haddock and creamy welsh rarebit croquettes  
 dill and horseradish mayonnaise

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caprice of fresh cod loin - in tempura batter  
 new potato salad in harissa spiced alioli

...

grilled home cured salt beef - melting swiss cheese  
 red pepper jam - pickled dill (gf)

...

sumac seasoned mashed avocado with edamame beans  
 pomegranate seeds - artisan crackers (ve)

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a tasting of heritage beets - citrus and maple glaze  
 slaw with apple - tartare with walnuts (ve, gf)

...

butter poached king prawns - lemon - roast garlic  
 wilted fresh greens - hint of chilli oil (gf) @ 2.50 extra

**MAINS (LARGE PLATES)...**

slow braised beef steak - melting onions  
 potato and horseradish hash - tender stem broccoli (gf)

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seared lambs liver - sage, pancetta and red wine reduction  
 crisp onion rings - roast seasonal root vegetables (gf)

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roulade of pork layered with herb stuffing - garlic and olive  
 oil mash - green beans in tomato salsa - crackling crumb

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butter roasted free range chicken breast - roast pepper and  
 chorizo paella - raisins and shallots - bravas sauce (gf)

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grilled lime soaked salmon - chervil hollandaise  
 sweet pea puree - cracked potato with spring onion (gf)

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pan roasted hake loin - a medley of seasonal vegetables  
 and coriander - light lemon broth (gf)

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woodland mushrooms in saffron and cinnamon spices  
 steamed aged basmati - toasted almonds (ve, gf)

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sicilian aubergine stew - tossed in fresh cooked pasta  
 garlic and basil oil - sweet pickled fennel (ve, gf)

...

roasted rump of lamb (cooked pink) - thyme scented jus  
 minted new crop potatoes - glazed carrots (gf) @ 3.50 extra

**SIDES... @ 3.75 each**

hand cut chips with WF ketchup - olive oil mash - glazed carrots

minted new crop potatoes - green beans in tomato salsa - 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 @ 15.00  
 AFTER 7PM - TWO COURSES @ 20.00  
 EXTRA COURSE @ 5.50  
 SMALL PLATES @ 5.50**