

# The Wild Fig

## Sunday Menu

two courses @ 14.50    three courses @ 20.00

### WHILE YOU WAIT...

baked fig bread with whipped citrus butter @ 4.50

...

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)

...

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

...

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

...

smoked haddock and creamy welsh rarebit croquettes  
dill and horseradish mayonnaise

...

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)

...

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)...

#### CLASSIC SUNDAY ROASTS

roast sirloin of peak district beef  
yorkshire pudding (gf) @2.00 extra

...

roast stuffed roulade of pork  
bramley apple sauce

...

roasted supreme of chicken  
sweet cure bacon wrap (gf)

...

*all the above come with rich roasting juices - mashed root  
vegetables - seasonal greens - classic roasties*

.....

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

...

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

...

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

...

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

...

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**