

The Wild Fig

Spring/Summer

before 7pm - one course @ 10.50 - two courses @ 15.00
 after 7pm - one courses @ 14.50 - two courses @ 20.00
 extra course @ 5.50

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
 ...
 roasted wagyu beef meatballs - thyme & tomato ragu
 melting fontina cheese crust @ 2.50 extra
 ...
 whitby crab - sweetcorn and coriander fritters
 tomato - red pepper and lime salsa @ 3.50 extra

MAINS (LARGE PLATES)...

slow braised beef steak - melting onions
 potato and horseradish hash - tender stem broccoli (gf)
 ...
 seared lambs liver - sage, pancetta and red wine reduction
 crisp onion rings - roast seasonal root vegetables (gf)
 ...
 roulade of pork layered with herb stuffing - garlic and olive oil
 mash - green beans in tomato salsa - crackling crumb
 ...
 butter roasted free range chicken breast - roast pepper and
 chorizo paella - raisins and shallots - bravas sauce (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
 ...
 28 day aged rib eye steak - hand cut chips - grilled
 asparagus - devilled butter on the side (gf) @ 6.50 extra
 ...
 prime fillet steak - wild mushroom and black pepper
 creamy sauce - potato puree - french beans (gf) @ 6.50 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

For allergen information please ask a member of staff. (v) vegetarian, (ve) vegan, (gf) can be made gluten free on request.