

The Wild Fig Spring/Summer

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 crop potato salad in harissa spiced alioli
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)
roulade of pork layered with herb stuffing - 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 - miso and 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 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

PRICES...

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