

The Wild Fig Sunday Menu

WHILE YOU WAIT...

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baked fig bread with whipped citrus butter @ 4.50
gordal olives in honey and orange caramel (g) @ 3.50

STARTERS (SMALL PLATES)...

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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

MAINS (LARGE PLATES)...

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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

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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

SIDES... @ 3.75 each

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hand cut chips with WF ketchup - olive oil mash - glazed carrots
minted new crop potatoes - green beans in tomato salsa - tender stem broccoli

PRICES...

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two courses @ 14.50 three courses @ 20.00

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Sunday Menu

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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

...

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

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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)

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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

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roast stuffed roulade of pork
bramley apple sauce

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roasted supreme of chicken
sweet cure bacon wrap (gf)

...

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

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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)

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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