

# The Wild Fig The Menu

## WHILE YOU WAIT...

artisan baked bread with a whipped beer butter @ 4.5  
citrus and honey soaked olives @ 3.5

## STARTERS...

(AS A STARTER OR TO SHARE WITH FRIENDS)

lancashire onion and celeriac pakoras - golden beetroot chutney (ve) 5.5  
pheasant - pistachio nut and apricot pate - chutney - toasted fig bread 6.5  
grilled black pudding medallions - hints of sweet mustard ketchup 6.0  
creamy goats cheese croquettes - root vegetable piccalilli (v) 6.0  
woodland mushroom soup - wilted greens - baked artisan bread (ve) 5.5  
salt baked asparagus hummus - walnut oil - rosemary crackers (ve) 6.0  
old spot pork belly ribs - sticky orange and sweet chilli glaze 7.5  
whitby crab cakes - potato and chive salad - seafood bisque dressing 6.5  
WF fish tacos - lime alioli - romesco sauce - sprinkle of pimenton 7.5  
marinated king prawns - tomato and mayonnaise cocktail sauce 8.5

## MAINS...

(ALL MAINS COME WITH A SIDE ORDER OF YOUR CHOICE)

red mullet fillets - sesame batter - pea puree - wild fig tartare sauce 13.5  
slow cooked 'old school beef' - melting onions and rich meat juices 15.0  
roast pork belly - thyme & sage pate - crackling crumb - roasting gravy 14.5  
caprice of chicken - fricasse of asparagus - cream and devon cider 13.5  
heritage beetroot and shallot cottage pie - colcannon hash crust (ve) 13.5  
wild fig fruit and nut terrine - pot pourri of vegetables in lemon broth (ve) 13.5  
seared sea bass - edamame bean - pearl barley and pepper kedgeree 15.0  
rump of welsh lamb - onion ragu - redcurrant & rosemary reduction 18.0  
honey roast duck breast - soured cherry and marmalade vodka glaze 18.5  
peak district rib eye steak (300gm) wild mushrooms & pepper sauce (on the side) 24.5

choose any side order to go with your main course

any extra side @ 3.5

roast vegetables and new crop potatoes - hand cut chips - buttery mashed potato  
fresh asparagus - steamed tender stem broccoli - seasonal salad with olive oil dressing

The  
**Wild Fig**  
The Menu

## THE GF MENU

### WHILE YOU WAIT...

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citrus and honey soaked olives @ 3.5

### STARTERS...

(AS A STARTER OR TO SHARE WITH FRIENDS)

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lancashire onion and celeriac pakoras - golden beetroot chutney (ve, gf) 5.5  
pheasant - pistachio nut and apricot pate - chutney - toasted fig bread (gf) 6.5  
grilled black pudding medallions - hints of sweet mustard ketchup (gf) 6.0  
creamy goats cheese croquettes - root vegetable piccalilli (v) 6.0  
woodland mushroom soup - wilted greens - baked artisan bread (ve, gf) 5.5  
salt baked asparagus hummus - walnut oil - rosemary crackers (ve, gf) 6.0  
old spot pork belly ribs - sticky orange and sweet chilli glaze (gf) 7.5  
whitby crab cakes - potato and chive salad - seafood bisque dressing 6.5  
WF fish tacos - lime alioli - romesco sauce - sprinkle of pimenton 7.5  
marinated king prawns - tomato and mayonnaise cocktail sauce (gf) 8.5

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caprice of chicken - fricasse of asparagus - cream and devon cider (gf) 13.5  
heritage beetroot and shallot cottage pie - colcannon hash crust (ve, gf) 13.5  
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any extra side @ 3.5

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