

The
Wild Fig
Set Menu

BRITISH FOOD
(WITH SOME RATHER PLEASANT TWISTS)....

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)

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lancashire onion and celeriac pakoras - golden beetroot chutney (ve, gf)
pheasant - pistachio nut and apricot pate - chutney - toasted fig bread (gf)
grilled black pudding medallions - hints of sweet mustard ketchup (gf)
woodland mushroom soup - wilted greens - baked artisan bread (ve, gf)
salt baked asparagus hummus - walnut oil - rosemary crackers (ve, gf)
whitby crab cakes - potato and chive salad - seafood bisque dressing @ 1.5 extra

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

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red mullet fillets - sesame batter - pea puree - wild fig tartare sauce (gf)
roast pork belly - thyme & sage pate - crackling crumb - roasting gravy (gf)
caprice of chicken - fricasse of asparagus - cream and devon cider (gf)
heritage beetroot and shallot cottage pie - colcannon hash crust (ve, gf)
wild fig fruit and nut terrine - pot pourri of vegetables in lemon broth (ve)
slow cooked 'old school beef' - melting onions and rich meat juices (gf) @ 2.5 extra

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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

PRICES...
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two wonderful courses @ 15.00
available all evening midweek and up to 6.45pm friday and saturday

FOR ALLERGEN INFORMATION PLEASE ASK A MEMBER OF STAFF.
(V) VEGETARIAN, (VE) VEGAN, (GF) CAN BE MADE GLUTEN FREE ON REQUEST.