

The
Wild Fig
Sunday 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, gf)
pheasant - pistachio nut and apricot pate - chutney - toasted fig bread (gf)
grilled black pudding medallions - hints of sweet mustard ketchup (gf)
creamy goats cheese croquettes - root vegetable piccalilli (v)
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
marinated king prawns - tomato and mayonnaise cocktail sauce (gf) @ 3.5 extra

MAINS...

CLASSIC SUNDAY ROASTS

roast sirloin of peak district beef - yorkshire pudding (gf) @ 2.0 extra
roasted stuffed belly pork - bramley apple sauce
roasted supreme of chicken - sweet cure bacon wrap (gf)
all the above come with rich roasting juices - classic roasties

red mullet fillets - sesame batter - pea puree - wild fig tartare sauce (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)
seared sea bass - edamame bean - pearl barley and pepper kedgeree
rump of welsh lamb - onion ragu - redcurrant & rosemary reduction (gf) @ 3.5 extra
all mains served with new crop potatoes - mashed root vegetables - seasonal greens

SIDES... @ 3.5 each

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...

two courses @ 14.50 three courses @ 20.00