

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)

.....
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)

.....
fresh catch of the day - sesame batter - pea puree - caper berry mayo (gf)
wild fig hog roast - 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 yorkshire pudding (gf) @ 2.5 extra

.....
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
goose fat roasties - fresh asparagus - steamed tender stem broccoli
seasonal salad with olive oil dressing

PRICES...

.....
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.