

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)  
kick ass cheddar 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 - mashed root vegetables - seasonal greens - 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 come with a side order of your choice*

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...**

two courses @ 14.50    three courses @ 20.00