

The Wild Fig

Valentines Day



FIRST REMOVE

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crab and cheese croquettes with lemon and chervil mayonnaise
butter poached king prawns with wild garlic and wilted greens
wild boar and apricot pate - sweet mustard ketchup - hot toast
avocado hummus with a fresh tomato salsa - fig bread croutes
cream of woodland mushroom veloute - artisan baked finedor
fresh pasta tossed in a hearty venison ragu - splash of basil oil



SECOND REMOVE

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roast corn fed chicken - sticky orange glaze - panache of vegetables
rump of lamb (pink) - sweet onion sauce - roasted carrots and parsnips
fresh salmon fillet - maple syrup - potato and green beans in alioli
roast pepper barley risotto - salt baked asparagus - aubergine frites
oven baked hake loin - welsh rarebit crust - buttery mash - broccoli
fillet of beef - madeira sauce - fried potatoes - parsnip hash (@ £5 extra)



FINAL REMOVE

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we have created the perfect sharing plate for you to enjoy
rich chocolate mousse with marmalade glaze
meringue and berries in chantilly cream
almond cake with hazelnut cream



THREE COURSES

Twenty five pounds 2pm - 6.30pm
Thirty five pounds after 7pm