

The Wild Fig Restaurant

Starters

Country Pumpkin Soup.....	72
With roasted pumpkin seeds, cranberries & parsley oil	
Baked Camembert.....	78
With honey glazed figs, crushed almonds & fresh thyme Served with crusty bread	
Snail Popcorn.....	75
Beer battered escargot served with roasted garlic butter	
Creamy Duck Livers.....	75
Pan fried duck livers in a creamy sherry & thyme sauce. Served with char-grilled ciabatta	
Roasted Bone Marrow.....	85
Bone marrow brushed & roasted with caper butter. Served with beef fillet tartare & char-grilled ciabatta	
Charcuterie Platter.....	125
A selection of free range, quality cured meat with marinated mushrooms, grilled artichoke, lemon & thyme feta, olives, tomato chutney & char-grilled ciabatta	
Springbok Carpaccio.....	80
Served with fresh gooseberries, Pecorino shavings and a balsamic reduction	
Greek Salad.....	65
Mixed leaves with tomato, cucumber, red onion, green pepper, feta, calamata olives & fennel. Dressed with balsamic vinaigrette	

Lighter Meals

Beer Battered Hake.....	120
served on a bed of rustic fries and a side of with tar tar sauce	
Beef Burger.....	110
100% pure beef burger with dill gherkins, melted cheese & tomato relish. Served with rustic fries	
Crumbed Chicken Burger.....	100
Topped with a delicious sweet chilli mayonnaise. Served with rustic fries	
Bangers and Mash.....	95
2 delicious pork bangers served on a bed of creamy mash with a red onion gravy	
Roasted Butternut, Beetroot & Feta Salad.....	95
with baby spinach, toasted pumpkin & sunflower seeds, cranberries. Dressed with a balsamic vinaigrette and topped with deep fried butternut shavings	

Main Courses

Creamy Butter Chicken Curry.....	155
Sprinkled with almonds, served with basmati rice & a poppadom	
Chicken & Mushroom Pie.....	135
Comfort food at its best, baked to perfection and topped with delicious home-made pastry	
Crispy Roast Duck.....	205
Local free range duck, plump & double roasted to perfection. Served with an orange & Van der Hum sauce	
Slowly Braised Karoo Lamb Ragout.....	165
Slowly braised lamb shoulder, shredded & served with fresh pappardelle pasta. Topped with a salsa verde dressing & Pecorino shavings	
Lamb Shank.....	195
Lamb so tender it falls off the bone, slow cooked in a red wine jus with carrot, celery, onion & fresh herbs, served on a bed of mash	
Springbok Hot Pot	170
Springbok goulash slowly braised with carrots & mushrooms in a red wine & thyme jus. Topped with creamy pecorino & rosemary polenta	
Goat Curry	195
A mild aromatic curry with Malay spices coming through. Served with basmati rice, garlic naan bread and a tomato, onion & coriander sambal	
Creamy LemonChardonnay Risotto	150
Topped with char-grilled artichokes, porcini mushrooms & crushed, roasted walnuts. Sprinkled with greens, pecorino & lemon zest	
Thai Green Vegetable Curry.....	135
With green beans, courgette, broccoli, carrots & mixed peppers. Served with basmati rice & topped with coriander	
Ratatouille Bake.....	130
Oven baked courgette, aubergine, red pepper, cherry tomatoes & onion served with a rich tomato concasse. Topped with pine-nuts & fresh basil	

Desserts

White Chocolate Cheesecake.....	70
Oven baked white chocolate cheesecake served with vanilla ice cream	
Crème Brûlée	50
Smooth creamy classic vanilla custard with a brittle caramelised sugar topping	
Wild Fig Mess.....	50
Layers of crushed meringue, berry coulis, lemon curd and chantilly cream	
Chocolate Brownie.....	58
with vanilla ice cream	
Ice Cream & Chocolate Sauce ...	50
Vanilla Ice Cream served with our delicious home made chocolate sauce	
Orange Scented Malva Pudding.	55
with a smear of butterscotch sauce and vanilla ice cream	