

The Wheatsheaf Inn Sunday Menu

STARTERS

Jerusalem Artichoke Soup <i>with Artichoke Crisps & Chives</i>	7.00
Chick Pea Hummus, <i>Toasted Seeds, Grilled Ciabatta, Pomegranate</i>	6.00
Twice Baked Cheddar Soufflé, <i>Spinach, Grain Mustard</i>	8.50
Devilled Kidneys <i>on Sourdough Toast</i>	9.00
Whisky Cured Vension Carpaccio, <i>Pickled Girolles & Truffle Mayonaise</i>	13.50
Gin Cured Chalk Stream Trout, <i>Avocado, Cucumber & salmon caviar</i>	11.00
Roasted Autumn Squash Salad, <i>Pistachio, Bitter Leaves & Feta</i>	8.50
Salmon Fish Cake, <i>fennel & Grain mustard cream sauce</i>	8.00
Duck Liver & Port Parfait, <i>fruit chutney & Sourdough toast</i>	9.00

SHELLS

1/2 Pint Atlantic Prawns, <i>Mayonnaise</i>	9.00
Grilled 1/2 Shell South Coast Scallops, <i>Herb Crumb</i>	12.00
Mussels, <i>Smoked Bacon & Dunkertons Black Fox Cider</i>	9.50

SHARING ROASTS -

Per Person 18.00

Choose Your Roast, For all The Family, with all the Trimmings

MAINS

Roast Squash Risotto, <i>Crispy Taleggio, Cavalo Nero & Chestnuts</i>	14.50
Cornish Hake, <i>Curried Puy Lentils, Cauliflower Fritters & Raita</i>	19.00
Pan Fried Calves Liver, <i>Mashed Potato, Streaky Bacon, Sage & Onions</i>	16.95
Cornish Lemon Sole, <i>Samphire, Capers & Beurre Noisette Sauce</i>	22.00
Devon Crab Linguine, <i>Cherry Tomatoes, Fennel, chilli Butter</i>	17.50
Butcombe Battered Haddock, <i>Crushed Peas, French Fries</i>	14.00
Roasted Pheasant, <i>Parsnip Puree, Braised Red Cabbage, Wild Mushroom Jus</i>	18.00

ROASTS

All Served with Roast Potatoes, Roasted Roots, Cauliflower Cheese, Seasonal Greens & A Yorkshire Pudding

Half Roasted Castlemead Chicken <i>with Pigs n' Blankets & Bread sauce</i>	18.00
Slow Cooked Kelmscott Pork <i>with Crackling & Apple Sauce</i>	18.00
Roast sirloin of Hereford Beef <i>with Horseradish</i>	18.00
Roasted Spring Leg of Lamb <i>with Mint Sauce</i>	18.00
Nut Roast with Braised Red Cabbage & Veggie Gravy	16.00

French Fries	Roast Potatoes
Cauliflower Cheese	Savoy Cabbage, <i>Peas</i>
Broccoli, <i>Chilli & Garlic</i>	Bitter Leaves, <i>Mustard dressing</i>
Parsnip Gratin	

A discretionary 12.5% service charge will be placed on your bill

Please ask if you wish to see the allergens information

All prices include VAT