

# The Wheatsheaf Inn

## Feast Menu

Served Feast Style down the centre of the table  
for everyone to help themselves

£35 per person

### T O S T A R T

Smoked Almonds

Marinated Olives

Chick Pea Hummus, Toasted Seeds *with Grilled Ciabatta & Pomegranate*

### S T A R T E R S

Cotswolds Gin Cured Salmon *with Fennel, Chilli & Pink Grapefruit*

Burrata *with Heritage Tomatoes, Avocado & Basil Oil*

Duck & Foie Gras Terrine *with Celeriac Remoulade & Sourdough*

### M A I N S

Please choose two main courses, or go for our dry-aged T-bone Feast

Asparagus & Broad Bean Risotto *with Lemon & Ricotta*

Castlemead Half Chicken *with Wild Mushrooms, Garlic & Tarragon Jus*

Gilthead Sea Bream *with Purple Sprouting Broccoli & Olive Tapenade*

Char-grilled Flat Iron Steak, *Rocket & Pepper Sauce*

*All served with Seasonal Greens & Fries*

**DRY AGED T-BONE FEAST** - £15 per person supplement

We dry age our British cuts of rare breed beef (minimum of 30 days) in-house for a superior level of tenderness and flavour. Cooked on our grill medium-rare.

Served with Peppercorn Sauce, French Fries & 2 Seasonal Salads

Asparagus, Freeka, Broad Beans, Apple, Mint & Lemon Dressing

Sweet Potato, Lentils, Broccoli, Yoghurt Dressing & Toasted Seeds

### P U D D I N G

Please choose two puddings

Sticky Date Pudding *with Salted Caramel Sauce & Honeycomb Ice Cream*

Dark Chocolate Tart *with Praline and Hazelnut Ice Cream*

Summer Berry Pudding *with Elderflower Cream*

Espresso Martini Cheesecake

A Selection of British & French Cheese *with Lavash, Chutney & Grapes* - £7 per person supplement

This menu is subject to change due to availability and seasonality  
An optional 12.5% service charge will be added to your bill - all prices include V A T  
A list of allergens are available upon request