

The Wheatsheaf Inn Spring Menu

STARTERS

Chick Pea Hummus, <i>Toasted Seeds, Grilled Ciabatta, Pomegranate</i>	6.00
Root Vegetable Broth, <i>Pearl Barley & Parmesan</i>	7.00
Salt & Pepper Squid, <i>Green Goddess Dressing, Mango & Chilli Salsa</i>	9.50
Twice Baked Cheddar Soufflé, <i>Spinach, Grain Mustard</i>	8.50
Deville Kidneys on <i>Sourdough Toast</i>	9.00
Haggis & Cheese Croquette, <i>Mustard Mayonaise & Pickles</i>	9.00
Smoked Gammon Hock, <i>Potato Crisps, Cress Salad & Quails Egg</i>	8.50
Gin Cured Chalk Stream Trout, <i>Avocado, Cucumber & salmon caviar</i>	11.00
Wild Rice & Heritage Carrot Salad, <i>Blood Orange & Cashew Nuts</i>	8.50
Caeser Salad, <i>Garlic Croutons, Crispy Bacon, Parmesan, Anchovies</i>	9.00

SHELLS

½ Pint Atlantic Prawns, <i>Mayonnaise</i>	9.00
Grilled ½ Shell South Coast Scallops, <i>Cheese & Herb Crumb</i>	12.00
River Yealm Oysters <i>with Tabasco & Shallot Vinaigrette</i>	3 each
Cornish Mussels <i>with Bacon, Sea Vegetables & Dunkertons Cider</i>	8.00

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

MAINS

Castlemead Half Chicken, <i>Wild Mushrooms, Garlic, Tarragon Jus</i>	16.50
Tiger Prawn Linguine, <i>Baby Plum Tomatoes, Rocket, Chilli & Garlic</i>	16.50
Slow Cooked Middle Eastern Spiced Lamb Shoulder, <i>Stewed Chickpeas & Mint Yogurt</i>	21.00
Wheatsheaf Sweet Potato Gnocchi, <i>Wild Mushrooms & Berkswell</i>	14.50
Pan Fried Calves Liver, <i>Creamed Potato, Streaky Bacon, Sage & Onions & Jus</i>	16.95
Seared Cod Fillet, <i>Sprouting Broccoli, Smoked Tomatoes & Bacon Crisps</i>	19.00
Grilled Marsala Rubbed Cauliflower, <i>Puy Lentils, Green Beans & Coconut Riata</i>	15.50
Confit Pork Belly, <i>Black Fox Cider, Roasted Jerusalem Artichokes, Cimi Di Rapa</i>	18.00
Cornish Lemon Sole, <i>Samphire, Capers, & Buerre Noisette Sauce</i>	22.00
Pie of the Day	POA

DRYAGED

We dry age our British cuts of rare breed beef (minimum of 30 days) in-house for a superior level of tenderness and flavour. All Steaks are served with French Fries, Rocket & Grilled Tomato.

10oz Hereford Ribeye	24.00	8oz Paddock farm Sirloin	22.00
8oz Flat Iron Steak	16.50	10oz Ruby Red Rump	17.95
T-Bone (for two)	69.95	Daily Cut	POA

SAUCES 2.50 each

Peppercorn, Bearnaise, Stilton Hollandaise, Garlic Butter

SIDES 4.50 each

French Fries	Broccoli, <i>Chilli & Almonds</i>
Cimi di Rapa <i>& Garlic</i>	Creamed Potatoes
Bitter Leaves, <i>Mustard Dressing</i>	Roasted Sweet Potato
Honey Roast Heritage Carrots	Steamed Spinach