

The Wheatsheaf Inn Sunday Menu

STARTERS

Root Vegetable Broth, <i>Pearl Barley & Parmesan</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 on <i>Sourdough Toast</i>	9.00
Haggis & Cheese Croquette, <i>Mustard Mayonaise & Pickles</i>	9.00
Caesar Salad, Garlic Croutons, <i>Crispy Bacon, Parmesan & Anchovies</i>	9.00
Wild Rice & Heritage Carrot Salad, <i>Blood Orange & Cashew Nuts</i>	8.50
Smoked Gammon Hock, <i>Potato Crisps, Cress Salad & Quails Egg</i>	8.50
Salt & Pepper Squid, <i>Green Goddess Dressing, Mango & Chilli Salsa</i>	9.50

SHELLS

½ Pint Atlantic Prawns, <i>Mayonnaise</i>	9.00
Cornish Mussels with Bacon, Sea Vegetables & Dunkertons Cider	8.00
Grilled ½ Shell South Coast Scallops, <i>Cheese & Herb Crumb</i>	12.00

Sharing Roasts-

Per Person 18.00

Choose Your Roast, For All The Family, With All The Trimmings

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

Wheatsheaf Sweet Potato Gnocchi, <i>Wild Mushrooms & Berkswell</i>	14.50
Pan Fried Calves Liver, <i>Creamed Potato, Streaky Bacon, Sage & Onions</i>	16.95
Tiger Prawn Linguine, <i>Baby Plum Tomatoes, Rocket, Chilli & Garlic</i>	16.50
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
Chicken & Smoked Ham Hock Pie, <i>With Creamed Potato & Braised Red Cabbage</i>	18.00
Cornish Lemon Sole, <i>Samphire, Capers, & Buerre Noisette Sauce</i>	22.00
Butcombe Battered Haddock, <i>Fries, Crushed Peas And Tartare Sauce</i>	14.00

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 & Gravy</i>	18.00
Roasted Cotswolds Leg of Lamb <i>with Mint Sauce</i>	18.00
Roasted Sweet Potato & Artichoke Nut Roast <i>with Veggie Gravy</i>	16.00

SIDES 4.50 each

French Fries	Roast Potatoes
Cauliflower Cheese	January King Cabbage, <i>Peas</i>
Broccoli with <i>Chilli & Almonds</i>	Bitter Leaves, <i>Mustard Dressing</i>
Roasted Sweet Potatoes	Creamed Potatoes