

# The Wheatsheaf Inn

## STARTERS

Chick Pea Hummus, <i>Toasted Seeds, Grilled Ciabatta, Pomegranate</i>	6.00
Spring Vegetable Broth, <i>Pearl Barley &amp; Parmesan</i>	7.00
Salt & Pepper Squid, <i>Green Goddess Dressing, Mango &amp; Chilli Salsa</i>	9.50
Twice Baked Cheddar Soufflé, <i>Spinach, Grain Mustard</i>	8.50
Deville Kidneys <i>on Sourdough Toast</i>	9.00
Markham Asparagus, <i>Smoked Ham Hock, Poached egg &amp; Hollandaise</i>	10.50
Gin Cured Chalk Stream Trout, <i>Avocado, Cucumber &amp; salmon caviar</i>	11.00

## SALADS

Caesar, <i>Garlic Crutons, Crispy Bacon, Parmesan &amp; Anchovies</i>	9.00
Courgetti, <i>Green Apple, Avocado, Wild Rice &amp; Lemon Dressing</i>	9.50
Roasted Sweet Potato, <i>Tender Stem Broccoli, Puy Lentils &amp; Coconut Yoghurt</i>	8.95
<i>Add Grilled Chicken Or Hot Smoked Salmon</i>	4.00

## SHELLS

½ Pint Atlantic Prawns, <i>Mayonnaise</i>	9.00
Grilled ½ Shell South Coast Scallops, <i>Cheese &amp; Herb Crumb</i>	12.00
River Yealm Oysters <i>with Tabasco &amp; Shallot Vinaigrette</i>	3 each
Cornish Mussels <i>with Bacon, Sea Vegetables &amp; 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
Yellow Fin Tuna Linguini, <i>Roasted Cherry Tomato, Rocket, Chilli &amp; Lime</i>	16.50
Slow Cooked Middle Eastern Spiced Lamb Shoulder, <i>Stewed Chickpeas &amp; Mint Yogurt</i>	21.00
Wheatsheaf Sweet Potato Gnocchi, <i>Wild Mushrooms &amp; Berkswell</i>	14.50
Pan Fried Calves Liver, <i>Creamed Potato, Streaky Bacon, Sage &amp; Onions &amp; Jus</i>	16.95
Seared Cod Fillet, <i>Grilled Asparagus &amp; Wild garlic gremolata</i>	21.00
Markham Farm Grilled Asparagus, <i>Cauliflower Tabbouleh &amp; Cashew Nut Mayonnaise</i>	15.50
Cider Cured Bacon Chop, <i>Black Pudding Hash, Charred Pineapple Salsa &amp; Mustard</i>	19.00
Cornish Lemon Sole, <i>Samphire, Capers, &amp; Buerre Noisette Sauce</i>	22.00

## 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 &amp; Almonds</i>
Cimi di Rapa <i>&amp; Garlic</i>	Creamed Potatoes
Baby Gem, <i>Tomatoes &amp; Mustard Dressing</i>	Jersey Royals, <i>Mint Butter</i>
Honey Roast Heritage Carrots	Steamed Spinach