

THE
WHEATSHEAF
INN
SUNDAY MENU

STARTERS

White Bean & Tahini Dip, Rose Harissa, Toasted Seeds & Ciabatta	6.50
Spiced Carrot & Ginger Soup, With Toasted Pumpkin Seeds	7
Crispy Calamari, Coriander, Spring Onions & Sweet Chilli	9.50
Twice Baked Cheddar Soufflé, Spinach & Wild Mushroom Truffle Sauce	8.50
Devilleed Kidneys on Sourdough Toast	9
Gotswolds Gin Cured Trout, Cucumber, Avocado & Salmon Caviar	11
Caesar, Garlic Croutons, Crispy Bacon, Parmesan & Anchovies	9
Autumn Squash, Tenderstem Broccoli, Quinoa & Bitter Leaves	9.00

SHELLS

1/2 Pint Shell On Atlantic Prawns, Mayonnaise	9
Grilled 1/2 Shell South Coast Scallops, Smoked Bacon & Pangrattato	11
Cornish Mussels with Shallot Cream & Dunkertons Cider	8.95

MAINS

Butcombe Battered Haddock, Fries, Crushed Peas & Tartare Sauce	14.00
Daily Pie, Creamed Potato, Green Beans & Red Wine Jus	18.00
Cornish Hake, Chorizo & Bean Stew, Swiss Chard & Saffron Mayonnaise	19.50
Pan Fried Calves Liver, Creamed Potato, Streaky Bacon, Sage & Onions & Jus	16.95
Wild Mushroom & Porcini Risotto, Mascarpone, Berkswell & Pangrattato	16.00
South Coast Seabass, Tendersteam Broccoli, Brown Shrimp & Sea Veg	21.00
Venison Ragu, Pappardelle & Gran Padano	19.50

ROASTS

Half Roasted Castlemead Chicken <i>With Pigs in Blankets & Bread Sauce</i>	18.00
Slow Roast Kelmscott Pork <i>With Crackling & Apple Sauce</i>	18.00
Roast Sirloin Of Hereford Beef <i>With Horseradish Sauce</i>	18.00
Roasted Gotswolds Leg Of Lamb <i>With Mint Sauce</i>	18.00
Smoked Almond & Root Vegetable Nut Roast <i>With Veggie Gravy</i>	16.00

SIDES

4.50 each

French Fries	Roast Potatoes
Cauliflower Cheese	Winter Greens & Garden Peas
Baby Gem, Tomatoes & Mustard Dressing	Honey Roasted Heritage Carrots
Broccoli, Chilli & Almonds	Creamed Potato

An optional 12.5% service charge will be added to your bill
*Please let us know if you have any food allergies



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