



# THE WHEATSHEAF INN

Gluten free options are available for most of our dishes, please ask your server.

## STARTERS

|  |       |   |         |
|--|-------|---|---------|
| Chopped Beef Tartare (Df)<br><i>Capers, Shallots &amp; Charcoal Mayonnaise</i>         | 13.50 | Cornish Mussels (Gf)<br><i>Shallot Cream &amp; Dunkerton's Cider</i>  | 9.50    |
| Salt & Pepper South Coast Squid (Df & Gf)<br><i>Lime, Sweet Chilli &amp; Coriander</i> | 9.25  | Tuna Cevicehe (Df & Gf)<br><i>Avocado, Mango &amp; Chilli Ginger Dressing</i>                                   | 12      |
| Twice Baked Cheddar Soufflé (V)<br><i>Spinach &amp; Grain Mustard</i>                  | 8.75  | Burrata & Grilled Peaches (V & Gf)<br><i>Balsamic Pearls, Mint Cress &amp; Herb oil</i><br><i>Add Parma Ham</i> | 11<br>2 |
| Devilleed Kidneys<br><i>On Sourdough Toast</i>   | 9.25  | Pea, Spinach & Mint Soup (V & Gf)<br><i>Crème Fraiche, Served Hot or Cold</i>                                   | 8       |
| ½ Pint Atlantic Prawns (Df & Gf)<br><i>Mayonnaise</i>                                  | 8     | Whipped Broad Beans & Ricotta (V)<br><i>Garden Peas &amp; Pickled courgettes, Sourdough Crostini</i>            | 9       |

## MAINS

|   |       |  |       |
|---|-------|--|-------|
| Pan Fried Calves Liver (Gf)<br><i>Creamed Potato, Streaky Bacon, Sage &amp; Onions Jus</i>                                  | 16.95 | Tiger Prawns & Harissa (Df & Gf)<br><i>Grilled Fennel, Lime &amp; Aioli</i>  | 18.50 |
| Whole Grilled Sole (Gf)<br><i>Caper Butter &amp; Sea Vegetables</i>   | 21.95 | Wild Mushrooms & Summer Truffle Pappardelle<br><i>Pangritata &amp; Aged Parmesan</i>                                     | 18    |
| Wild Pigeon Wellington<br><i>Glazed Baby Carrots, Pomme Puree, Black Garlic Jus</i>   | 19.50 | Five Spiced Pork Belly (Df & Gf)<br><i>Bok Choi, Green beans, Cashew Nuts, Confit Chilli &amp; Oyster Sauce Dressing</i> | 19.50 |
| Roasted Sweet Potato (Df, Pb & Gf)<br><i>Spiced Lentils, Grilled Tender Stem Broccoli, Smoked Almonds &amp; Pomegranate</i> | 17    | Gotswolds Lamb Rack (Gf)<br><i>Pressed Shoulder, Minted Garden Peas &amp; Rosemary Jus</i>                               | 24.95 |

## GRILL

|  |       |  |     |
|--|-------|--|-----|
| 8oz Flat Iron Steak<br><i>Well Exercised and Lean, Best Served Rare-Med/Rare</i>                             | 17    | 8oz Beef Fillet<br><i>Prime Cut Steak, The Most Tender Part of The Beef</i>                            | 34  |
| 10oz Hereford Ribeye<br><i>Good Dispersion of Fat Throughout Making It a Juicy and More Flavourful Steak</i> | 24.50 | Daily Cut - Dry Aged Beef<br><i>Hand Selected Prime Beef From our Dry Ager At minimum 40 days aged</i> | POA |

*Served with French Fries, Watercress & Grilled Tomato.  
Peppercorn, Bearnaise, Stilton Hollandaise or Garlic Butter extra sauces 2*

|                                 |      |
|---------------------------------|------|
| French Fries (Df & Gf)          | 4.50 |
| Truffle Fries, Parmesan (Gf)    | 6.50 |
| Jersey Royals, Mint Butter (Gf) | 4.50 |
| Wilted Spinach (Df & Gf)        | 5    |

## SIDES

|   |   |
|---|---|
| Steamed Tender Stem Broccoli, Confit Chilli & Almonds (Df & Gf) | 5 |
| Baby Gem, Avocado, Cherry Toms & Mustard Dressing (Df & Gf)     | 5 |
| Heritage Tomatoes, Basil & Mozzarella (Gf)                      | 7 |

V - Vegetarian, Df - Dairy free, Pb - Plant based, Gf - Gluten free

Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request. Game may contain shots. Please note a discretionary optional service charge of 12.5% will be added to your bill.