



THE WHEATSHEAF INN

APERITIFS

Nyetimber Classic Cuvée	12
Negroni	10

STARTERS

Whisky Cured Venison Carpaccio (Df) <i>Pickled Girolles & Truffle Mayonnaise</i>	13.50	Cornish Mussels (Gf) <i>Shallot Cream & Dunkertons Cider</i>	9.50
Five Spiced Crispy Tiger Prawns (Df & Gf) <i>Lime, Coriander & Sweet Chillli</i>	9	Rare Seared Tuna Loin (Df & Gf) <i>Asian Slaw, Black Sesame & Avocado Wasabi Purée</i>	13
Twice Baked Cheddar Soufflé (V) <i>Spinach & Grain Mustard</i>	10	Smoked Tomato, Spinach & Mozzarella Arancini <i>Basil & Aged Parmesan</i>	9.50
Devilled Kidneys <i>On Sourdough Toast</i>	10	Celeriac & Parsnip Soup (Gf) <i>Sage & Crème Fraîche</i>	8.50
½ Pint Atlantic Prawns (Df & Gf) <i>Mayonnaise</i>	8	Whipped White Beans & Feta <i>Pomegranates, Toasted Seeds & Grilled Ciabatta</i>	8.50

MAINS

Daily Game <i>Please Ask your Server</i>	POA	Roasted Autumn Squash (Df & Pb) <i>Organic Spelt, Bitter Leaves & Vegan Mozzarella Crisps</i>	17
Daily Pie <i>Creamed Potato, Green Beans & Red Wine Jus</i>	19.50	Pan Roasted Halibut (Gf) <i>Salsify, Swiss Chard, Smoked Bacon & Charcoal Hollandaise</i>	24
Pan Fried Calves Liver (Gf) <i>Creamed Potato, Streaky Bacon, Sage & Onion Jus</i>	17	Wild Mushrooms & Black Truffle Pappardelle <i>Pangritata & Aged Parmesan</i>	18
Grilled South Coast Skate Wing & Clams (Gf) <i>Samphire & Caper Butter</i>	19.50	Harissa Spiced Cotswold Lamb Shoulder (Gf) <i>Chickpea & Apricot Cassoulet, Cucumber Lebnah</i>	23.50

GRILL

8oz Flat Iron Steak <i>Well Exercised and Lean, Best Served Rare-Med/Rare</i>	19	8oz Beef Fillet <i>Prime Cut Steak, The Most Tender Part of The Beef</i>	35
10oz Hereford Ribeye <i>Good Dispersion of Fat Throughout Making It a Juicy and More Flavourful Steak</i>	26	Daily Cut - Dry Aged Beef <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
Roasted New Potatoes, Rosemary (Df & Gf)	4.50
Tender Stem Broccoli, Confit Chillli & Almonds (Df & Gf)	5

SIDES

Autumn Leaf Salad, Avocado & Mustard Dressing (Df & Gf)	5
Creamed Potatoes (Gf)	4.50
Green Beans, Confit Garlic (Df & Gf)	5
Wilted Spinach (Df & Gf)	5

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

Gluten free options are available for most of our dishes, please ask your server. 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 shot. Please note a discretionary optional service charge of 12.5% will be added to your bill.