

THE  
WHEATSHEAF  
INN

SUNDAY LUNCH

12 PM - 4 PM

APERITIFS

Nyetimber Classic Cuvée	12
Negroni	10

STARTERS

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

MAINS

Daily Pie <i>Creamed Potato, Green Beans &amp; Red Wine Jus</i>	19.50	Roasted Autumn Squash (Df & Pb) <i>Organic Spelt, Bitter Leaves &amp; Vegan Mozzarella Crisps</i>	17
Pan Fried Calves Liver (Gf) <i>Creamed Potato, Streaky Bacon, Sage &amp; Onions Jus</i>	17	Pan Roasted Halibut (Gf) <i>Salsify, Swiss Chard, Smoked Bacon &amp; Charcoal Hollandaise</i>	24
Grilled South Coast Skate Wing & Clams (Gf) <i>Samphire &amp; Caper Butter</i>	19.50	Wild Mushrooms & Black Truffle Pappardelle <i>Pangritata &amp; Aged Parmesan</i>	18

ROASTS

Half Roasted Castlemead Chicken  
*Pigs in Blankets & Bread Sauce*  
19

Roast Sirloin Of Hereford Beef  
*Horseradish Sauce*  
19.50

Slow Roast Kelmscott Pork Belly  
*Crackling & Apple Sauce*  
19

Roast Cotswolds Leg of Lamb  
*Mint Sauce*  
19.50

Smoked Almond & Root Vegetable Nut Roast  
*Greens & Veggie Gravy*  
17

Cotswolds Roast Partridge  
*Pigs in Blankets & Bread Sauce*  
19

*All Served with Yorkshire Pudding, Cauliflower Cheese & Seasonal Greens*

French Fries (Df & Gf)	4.50
Truffle Fries, Parmesan (Gf)	6.50
Roasted New Potatoes, Rosemary (Df & Gf)	4.50
Steamed Greens & Peas	4.50

SIDES

Tender Stem Broccoli, Confit Chilli & Almonds (Df & Gf)	5
Cauliflower Cheese	5
Autumn Leaf Salad, Avocado & Mustard Dressing (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.