

The Wheatsheaf Inn

Menu

STARTERS

Seasonal Soup, Warm Focaccia & Butter (V)	6.50
Pan-fried Wild Scallops With Cauliflower Puree (GF)	11.75
Breaded Goats Cheese With Beetroot , Ginger And Cranberry Sauce (GF, V)	9.50
Tiger Prawns And Crab Cocktail With Toasted Focaccia	9.75
Fried Halloumi With Sweet Chilli Dip (GF) (V)	6.50

TAPAS - Choose 4 Items For £18

- Wild Scallops (GF)
- Chorizo Al Vino
- Mixed Olives (GF) (VG)
- Toasted Focaccia (V)
- Spicy Chicken Skewers (GF)
- Garlic Tiger Prawns (GF)
- Bravas Potatoes (GF) (V)
- Cheesy Garlic Bread (V)

FOCACCIA SANDWICHES

Served Between 12pm - 2:30pm

Smoked Salmon & Cream Cheese	10.75
Streaky Smoked Bacon, Lettuce and Tomato	9
Fish Finger, Lettuce & Tartar Sauce	9
Rump Steak, Fried Onions, Lettuce, Tomato & Horseradish	10.75
Hummus, Grilled Peppers, Feta Cheese, Lettuce & Tomato (VG)	8.50

SIDES

Chips (Add Cheese £1) (GF) (V)	4.50
Fries (Add Cheese £1) (GF) (V)	4.50
Onion Rings (GF) (V)	5
Mac & Cheese (V)	6
Homemade Coleslaw (GF) (VG)	4.25
Mashed Potato (GF) (V)	4.50
Mixed Salad (GF) (VG)	4.25
Garlic Bread (Add Cheese £1) (V)	5
Bravas Potatoes (GF) (V)	4.50

MAINS

King Prawn Crab & Chorizo Linguine, White Wine & Garlic & Chilli Sauce Add Scallops (£4)	19.50
Pan-fried Seabass Fillets, Saffron Sauce, Peas, New Potatoes & Spinach (GF)	21
Pan-Fried Harissa Lamb Rump With Creamed Chive Potato, Stem Broccoli & Red Wine Mint Jus (GF)	27
8oz Rump Steak, Grilled Tomato, Fried Mushroom, Thick Cut Chips And Salad (GF) Add King Prawns (£4) (GF)	21.50
Pea & Asparagus Risotto With Courgette Ribbons & Feta (GF) (VE)	16.50
Beer Battered Haddock, Pea Puree Thick Cut Chips, Lemon & Tartar (GF)	17.50
Traditional Sausage, Creamy Mashed Potato, Stem Broccoli Onion Ring & Rich Gravy (GF)	16
Creamy Mushroom Linguine In A White Wine Sauce (V)	16

BURGERS

All Served With Fries, Coleslaw, Gherkins and Burger Relish	
The Wheatsheaf Beef Burger With Bacon & Cheese (GFA)	17.50
Breaded Halloumi Burger (V) (GFA)	15.50
Crispy Breaded Chicken Burger (GFA)	16.50

SAUCES - £3

Peppercorn - Port And Stilton - Red Wine - Mushroom - (All GF)

DESSERTS

Cheese, Biscuits & Chutney (V) Brie - Stilton - Cheddar	10.50
Chocolate Brownie Served With Vanilla Ice Cream (V)	8.50
Baileys Bread Pudding (V)	8.50
Sticky Toffee Pudding Served With Vanilla Ice Cream (V)	8.50
Apple & Strawberry Crumble Served With Ice Cream, Cream Or Custard (V)	8.50
Fruit Pavlova (GF) (V)	8.50
Selection Of Assorted Ice Cream & Sorbets - 1/2/3 Scoops (V)	2.50-5-7.50

Although every care is taken in our kitchen when preparing, We cannot guarantee any of our dishes are 100% free of allergens. If you have any dietary requirements, Please let a member of staff know. A discretionary 10% gratuity charge is added to your bill, 100% of which is shared between the staff.

Kids Menu

Mini Fish , Chips & Peas (GF)	7.50
Cheese Burger & Fries (GFA)	7.50
Halloumi Burger & Fries (GFA) (V)	7.50
Sausage, Mash, Peas & Gravy (GF)	7.50
Chicken Nuggets, Fries & Beans	7.50

Drinks

Draught and Real Ales

Birra Moretti - 4.6%	3.20-6.40
Amstel - 4.1%	2.45-5.90
Thatcher's Gold - 4.8%	2.70-5.40
Aspalls Cyder - 4.5%	2.70-5.40
Guinness -4.1%	3.20-6.40
Neck Oil - 4.3%	3.25-6.50
Timothy Taylor Landlord - 4.3%	2.65-5.30
Butcombe Orginal - 4%	2.50-5

Tea & Coffee

English Breakfast Tea	2.30
Earl Grey Tea	2.30
Latte	3.10
Americano	2.70
Espresso	2.50
Hot Chocolate	2.90
Liqueur Coffee	7



Sunday Lunch Menu

Starters

Seasonal Soup, Warm Focaccia & Butter (V)	6.50
Pan-Fried Wild Scallops With Cauliflower Puree (GF)	11.75
Breaded Goats Cheese With Beetroot , Ginger And Cranberry Sauce (GF, V)	9.50
Warm Focaccia Bread, Olives & Oil (VG)	7
Tiger Prawns And Crab Cocktail With Toasted Focaccia	9.75

Mains

*All Roast Dishes Served With Roast Potatoes, Parsnips,
Carrots, Greens, Yorkshire Pudding And Gravy*

Roast Sirloin Of Beef (GFA)	21
Roast Pork Loin (GFA)	19
Half Roasted Baby Chicken (GFA)	19
Chefs Roast Of The Day (GFA)	19
Duo Of Roast Sirloin & Pork Loin (GFA)	23
Trio Of Roast Sirloin, Pork Loin & Chefs Roast Of The Day (GFA)	25
Pan-fried Seabass Fillets, Saffron Sauce, Peas, New Potatoes & Spinach (GF)	21
Traditional Sausage, Creamy Mashed Potato, Stem Broccoli Onion Ring & Rich Gravy (GF)	16
Vegetable Nut Roast & Trimmings (GFA) (VG)	17
The Wheatsheaf Burger With Cheese And Bacon (GFA)	17.50
Breaded Halloumi Burger (GFA) (V)	15.50

Desserts

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Neck Oil - 4.3%	3.25-6.50
Timothy Taylor Landlord - 4.3%	2.65-5.30
Butcombe Original - 4%	2.50-5

Tea & Coffee

English Breakfast Tea	2.30
Earl Grey Tea	2.30
Latte	3.10
Americano	2.70
Espresso	2.50
Hot Chocolate	2.90
Liqueur Coffee	7

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