



BITES

- Nocellara Olives (v) 4
- Cheesy Tiger Bread, Marmite Butter 5
- Buffalo Chicken Thigh, Ranch, Celery 9

STARTERS

- Beetroot, Goats Cheese Mousse & Pickled Walnut 10
- Sticky Lamb Breast, Jerusalem Artichoke, Crispy Lamb Breast, Sweetbreads, Hazelnut Cream 12
- Prawn Bisque, Prawn Toast, Grilled Prawn, Tomato & Chive Concasse 15
- Cream of Mushroom Soup, Confit Garlic, Garlic Bread, Duxelle 11
- Treacle Cured River Trout, Toasted Almond, Wasabi Crème Fraiche, Finger lime, Pickled Sea Fingers 12

MAINS

- Whole Grilled Plaice, Shrimp, Potato, Champagne Cream 26
- Venison Loin, Venison Faggot, Mashed Potato, Blackberry Ketchup, Cavolo Nero, Venison Cream Sauce 34
- Beer Battered Monkfish, Masala, Saag Aloo, Seaweed Bhaji, Fennel Salad, Raita 30

WHEATSHEAF CLASSICS

- Mushroom Arancini, Mushroom Puree, Chestnut Mushrooms, Pickled Shimeji (VGO) 18
- Wheatsheaf Cheese & Bacon Burger, Burger Sauce, Lettuce, Tomato, Pickle, Fries, Slaw 20
- Buttermilk Chicken Thigh Burger, Bacon, Paprika Aioli, Lettuce, American Cheese, Sweet Chilli, Fries, Slaw 20
- Vegan Burger, Crispy Onion, Mustard, Ketchup (v) 20
- Ramsbury Beer Battered Haddock, Chips, Tartare Sauce, Mushy Peas, Curry Sauce 20

FROM THE GRILL

- 10Oz Sirloin Steak, Grilled Tomato, Field Mushroom, Dressed Rocket, Fries 32
- Cote de Boeuf (for 2), Grilled Tomato, Mushroom, Dressed Rocket, Fries 75
- Peppercorn Sauce 3
- Café De Paris Butter 3

SIDES

- Truffle & Parmesan Fries 5.5
- Triple Cooked Chips 5
- Savoy Cabbage, Hazelnuts, Café de Paris Butter 5

DESSERTS

- Affogato – Vanilla Ice Cream, Toasted Hazelnuts, Salted Caramel, Espresso 7
- Passionfruit Crème Brûlée, Coconut & Mango 9
- Sticky Toffee Pudding, Vanilla Ice Cream 9
- Bananas & Custard, Banana Bread, Rum custard, Fudge 9