



## 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



Wheatsheaf Bloody Mary, Ramsbury Vodka, House Spice Mix, Pickled Chilli 10

## BITES

Cheesy Tiger Bread 5

Buffalo Chicken Thigh, Ranch, Celery 9

Black Pudding Scotch Egg, Mustard Mayo 10

Nocellara Olives 5

## STARTERS

Beetroot, Goats Cheese Mousse & Candied Walnut 10

Prawn Bisque, Prawn Toast, Grilled Prawn, Tomato & Chive Concasse 15

Sticky Lamb Breast, Jerusalem Artichoke, Crispy Lamb Breast, Hazelnut 12

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

Roast Sirloin of Beef, Celeriac Remoulade 30

Roast Pork Belly, Apple & Cider Sauce 26

Roast Creedy Carver Duck Breast, Confit Leg, Plum Ketchup 28

Mushroom Arancini, Mushroom Gravy 22

Above With Rarebit Cauliflower Cheese, Roast Potatoes, Yorkshire Pudding, Roast Veg, Dripping Gravy

Grilled Plaice, Shrimp, Potato, Champagne Cream 26

Buttermilk Chicken Thigh Burger, Bacon, Paprika Aioli, Lettuce, American Cheese, Sweet Chilli, Fries, Slaw 20

## DESSERTS

Affogato – Vanilla Ice Cream, Toasted Hazelnuts, Salted Caramel, Espresso 8

Bananas & Custard, Banana Bread, Rum custard, Fudge 9

Passionfruit Crème Brûlée, Mango Salsa, Crisp Coconut 9

Sticky Toffee Pudding 9

