

DINNER MENU



THE WHEATSHEAF

TIPPLES

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| Shirley Temple 0% ABV <i>Ginger Ale, Grenadine, Lemon</i> | Ginger Apple Mule <i>Ginger Beer, Cider, Vodka, Lime</i> | £7 | £10 |
| Billecart-Salmon Brut Reserve <i>House Bubbles</i> | Peach Tea Spritz <i>Peach, Raspberry Gin, Fizz, Soda</i> | £14 | £10 |

BREAD & NIBBLES

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| Our Sourdough <i>Salted Butter</i> | Grilled Gordal Olives <i>Charred Artichokes, Garlic & Lemon</i> | £5 | £6 |
| Pizzeta <i>Garlic Butter, Ricotta Cheese, Grana Padano</i> | Fire Roasted Padron Peppers <i>Olive Oil, Sea Salt</i> | £9 | £7 |

SMALL PLATES/STARTERS

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| Scotch Egg <i>Burford Brown Egg, Piccalilli Relish</i> | Seafood Cocktail <i>King Prawns, Marie Rose Dressed Prawns, Cockles, Pickled Cucumber Lettuce, Guacamole & Crab Toast</i> | £10 | £15 |
| Buttermilk Fried Chicken Thigh <i>Buffalo Sauce, Pickled Celery, Blue cheese</i> | Burrata Cheese <i>Barrel Aged Balsamic Vinegar, Early Harvest Olive Oil, Pane Con Pomodori</i> | £9 | £12 |
| Maldon Rock Oysters (3) <i>Pickled Shallot, Wheatsheaf Crispy Chilli Oil, Tartare sauce + Lemon</i> | Wye Valley Asparagus <i>Soft Egg, Wild Garlic Pesto, Jersey Royals</i> | £12 | £12 |
| BBQ Orkney Scallop <i>Miso Cauliflower, Maple & Lime Smoked Bacon, XO Sauce</i> | | £15 | |

WHEATSHEAF CLASSICS

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| 45 Day Dry Aged Beef Burger - <i>Double Cheese & Bacon Smash Patties, Burger Sauce, Pickles, Onion, Tomato, Fries & Slaw</i> | £20 |
| Buttermilk Fried Chicken Burger - <i>American Cheese, Bacon, Paprika Aioli, Lettuce, Pickled Onions, Sweet Chilli, Fries & Slaw</i> | £20 |
| Ramsbury Beer Battered Haddock - <i>Chips, Mushy Peas, Curry Sauce, Tartare Sauce, Lemon</i> | £20 |
| Fish Pie - <i>Salmon, Prawn & Cod, Buttery Mash, Baked In The Kitchen Fire</i> | £24 |
| Mushroom Arancini - <i>Lion's Mane Mushrooms, Pickled mushrooms, Mushroom Ketchup, Crispy Black Cabbage</i> | £21 |

FROM THE ROTISERIE

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| Rotisserie 1/2 Chicken <i>House Marinade, Chicken Fat Potatoes, Aioli, Green Salad</i> | £23 |
| Rotisserie Monkfish <i>Fish Masala Curry, Onion Bhaji, Bombay Potato, Fennel Salad</i> | £28 |

FROM THE OVEN

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| Classic Margherita <i>Mozzarella, Tomato, Basil</i> | £15 |
| Anchovies <i>Olives, Capers, Artichoke, Crispy Chilli Oil, Mozzarella</i> | £17 |
| Pancetta <i>Portobello Mushroom, Truffle, White Base</i> | £18 |
| Dips - <i>Aioli / Pesto Mayo/ Chilli Mayo</i> | |

FROM THE EMBERS

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| Large Wild Atlantic Tiger Prawns <i>Garlic & Chilli Butter</i> | £23 |
| Dry Aged Pork Chop <i>Cider Cream Sauce, Pork Puffs,</i> | |
| BBQ Apple Puree | £25 |
| Skewered Lamb Breast <i>Flat Bread, Mint Chimichurri, Bitter Leaves</i> | £25 |
| Flat Fish Of The Day <i>Grilled Over Fire, White Wine sauce, Pickled Cucumber, Sea Vegetables, Keta Caviar</i> | Market |
| Steaks <i>Please View The Blackboard For Today's House Cuts</i> | |

SIDES

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| Baked Potato <i>Cheese & Chive</i> | £6 |
| Green Salad <i>Lemon Dressing, Parmesan</i> | £7 |
| Truffle Fries <i>Parmesan, Truffle Mayonnaise</i> | £7 |
| Roasted New Potatoes <i>Café de Paris</i> | £7 |
| Grilled Tenderstem <i>Chilli, Garlic, Almond</i> | £7 |
| Wood Fired Carrots <i>Honey & Mustard</i> | £7 |
| Triple Cooked Chips | £6 |
| Salt Baked Celeriac <i>Miso glaze</i> | £7 |