

LUNCH MENU



THE WHEATSHEAF

SMALL PLATES/STARTERS

Our Sourdough <i>Salted Butter</i>	£5
Pizzeta <i>Garlic Butter, Ricotta Cheese, Grana Padano</i>	£9
Grilled Gordal Olives <i>Charred Artichokes, Garlic & Lemon</i>	£6
Fire Roasted Padron Peppers <i>Olive Oil, Sea Salt</i>	£7
Scotch Egg <i>Burford Brown Egg, Piccalilli Relish</i>	£10
Seafood Cocktail <i>King Prawns, Marie Rose Dressed Prawns, Cockles, Pickled Cucumber Lettuce, Guacamole & Crab Toast</i>	£15
Buttermilk Fried Chicken Thigh <i>Buffalo Sauce, Pickled Celery, Blue cheese</i>	£9
Wye Valley Asparagus <i>Soft Egg, Wild Garlic Pesto, Jersey Royals</i>	£12

SALADS & SANDWICHES

Crispy Rice Salad <i>Char Sui Chicken, Chinese Leaf, Crispy Chilli Oil, Honey Cured Egg Yolk</i>	£19
Roasted Broccoli Salad <i>Blue Cheese, Walnuts, Celeriac Remoulade, Bitter Leaves</i>	£17
Classic Caesar <i>Crisp Green Lettuce, Parmesan Cheese, Sourdough Croutons, Caesar Dressing</i>	£15
French Dip <i>Steak sandwich, Caramelised Onions, Gruyere Cheese, Rocket, Beef Jus Dip</i>	£21
Schiacciata Sandwich Of The Day <i>Burford Brown Egg, Piccalilli Relish</i>	Market

WHEATSHEAF CLASSICS

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 & EMBERS

Rotisserie 1/2 Chicken <i>House Marinade, Chicken Fat Potatoes, Aioli, Green Salad</i>	£23
Large Wild Atlantic Tiger Prawns <i>Garlic & Chilli Butter</i>	£23
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

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