

# Wheatsheaf Spring Menu

## STARTERS

Chick Pea Hummus, Toasted Seeds <i>with Grilled Ciabatta &amp; Pomegranate</i>	6.00
Pea & Mint Soup <i>with Lemon Oil</i>	7.00
Chilli & Coriander Spiced Whitebait <i>with Aioli</i>	7.50
Duck & Foie Gras Terrine <i>with Celeriac Remoulade &amp; Sourdough</i>	8.50
Twice Baked Cheddar Soufflé <i>with Spinach &amp; Grain Mustard</i>	8.50
Markham Farm Asparagus <i>with Poached Egg &amp; Hollandaise</i>	8.00
Devilled Kidneys <i>on Sourdough Toast</i>	9.00
Burrata <i>with Heritage Tomatoes, Avocado &amp; Basil Oil</i>	9.00
Siblings Gin Cured Salmon <i>with Fennel, Chilli &amp; Pink Grapefruit</i>	11.00

SALADS - <i>Add Grilled Chicken or Hot Smoked Salmon</i>	4.00
Asparagus, Freeka, Broad Beans, Green Apple, Mint & Lemon Dressing	9.00
Sweet Potato, Puy Lentils, Broccoli, Toasted Seeds & Yoghurt Dressing	7.95
Caesar Salad, Garlic Croutons, Crispy Bacon, Parmesan Cheese & Anchovy Dressing	8.50

## SHELLS

River Yealm Rock Oysters <i>with Tabasco &amp; Shallot Vinaigrette</i>	3 each
½ Pint Atlantic Prawns <i>with Mayonnaise</i>	9.00
Cornish Mussels <i>with Chorizo, Sea Vegetables &amp; Dunkertons Cider</i>	8.00
Grilled ½ Shell South Coast Scallops <i>with Herb Crumb</i>	12.00

A discretionary 12.5% service charge will be placed on your bill

Please ask if you wish to see the allergens information

All prices include VAT

## MAINS

Asparagus & Broad Bean Risotto <i>with Lemon &amp; Ricotta</i>	14.50
Grilled Spiced Aubergine <i>with Green Beans, Tomatoes, Chilli &amp; Butternut Puree</i>	15.00
Castlemead Half Chicken <i>with Wild Mushrooms, Garlic &amp; Tarragon Jus</i>	16.00
Rump of Spring Lamb <i>with Crushed Jersey Royal Potatoes, Peas &amp; Mint</i>	21.00
Gilthead Sea Bream <i>with Purple Sprouting Broccoli &amp; Olive Tapenade</i>	16.50
Cornish Lobster Tagliatelle <i>with White Wine, Tomato, Chilli &amp; Basil</i>	29.00
Old Spot Pork Chop <i>with Kale, Apple Sauce &amp; Crackling</i>	17.00
Pan Fried Calves Liver <i>with Mashed Potato, Streaky Bacon, Sage &amp; Onions</i>	15.95
Cornish Ray Wing, Samphire <i>with Cockles &amp; Burnt Brown Butter Sauce</i>	17.50
Veal Milanese <i>with Green Beans, Parmesan Cheese &amp; Garlic Butter</i>	24.95

## DRY AGED

We dry age our British cuts of rare breed beef (minimum of 30 days) in-house for a superior level of tenderness and flavour. All Steaks are served with Fries, Rocket & Grilled Tomato.

8oz Flat Iron Hereford Steak	15.95	8oz Ruby Red Sirloin	22.00
10oz Hereford Rib Eye	24.00	T-Bone (for two)	69.95
10oz Ruby Red Rump	17.95	Daily Cut	POA

## SAUCES 2.50 each

Peppercorn, Béarnaise, Stilton Hollandaise, Green Sauce, Garlic Butter

## SIDES 4.50 each

French Fries	Roasted Sweet Potato, Rosemary
Broccoli, Chilli & Almonds	Jersey Royals, Mint Butter
Spring Greens & Peas	Creamed Potatoes
Steamed Spinach	Mixed Leaf Salad