

# The Wheatsheaf Inn Autumn Menu

## S T A R T E R S

Chick Pea Hummus, <i>Toasted Seeds, Grilled Ciabatta, Pomegranate</i>	6.00
Ribollita, <i>Cavolo Nero, Borlotti Bean &amp; Bread Soup</i>	7.00
Spiced Fish Croquettes, <i>Sweet Chilli Dipping Sauce</i>	7.50
Twice Baked Cheddar Soufflé, <i>Spinach, Grain Mustard</i>	8.50
Devilled Kidneys on <i>Sourdough Toast</i>	9.00
Smoked Mackerel, <i>Pink Fur Potatoes, Green Beans, Kalamata Olives &amp; Mustard Dressing</i>	9.00
Whiskey Cured Venison Carpaccio, <i>Pickled Girolles &amp; Truffle Mayonaise</i>	13.50
Burrata, <i>Tomato Crudo &amp; Grilled La Balangerie Sourdough</i>	7.00
Gin & Beetroot Cured Salmon, <i>Avacado, Raddish &amp; Baby Cucumber</i>	11.00
Roasted Autumn Squash Salad, <i>Pistachio, Bitter Leaves &amp; Feta</i>	8.50
Caesar Salad, <i>Garlic Croutons, Crispy Bacon, Parmesan Cheese, Anchovy Dressing</i>	9.00

## S H E L L S

River Yealm Rock Oysters, <i>Tabasco, Shallot Vinaigrette</i>	3 each
½ Pint Atlantic Prawns, <i>Mayonnaise</i>	9.00
Grilled ½ Shell South Coast Scallops, <i>Herb Crumb</i>	12.00
Mussels, <i>Smoked Bacon &amp; Dunkertons Black Fox Cider</i>	9.50

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

## M A I N S

Castlemead Half Chicken, <i>Wild Mushrooms, Garlic, Tarragon Jus</i>	16.50
Heritage Beetroot & Barley Risotto, <i>Ricotta &amp; Cress</i>	14.50
Cotswold Rack & Breast Of Lamb, <i>Baby Carrots &amp; Mint Salsa Verde</i>	25.95
Cornish Lemon Sole, <i>Samphire, Capers &amp; Beurre Noisette Sauce</i>	22.00
Devon Crab Linguine, <i>Cherry Tomatoes, Fennel, Chilli Butter</i>	17.50
Confit Pork Belly, <i>Celeriac Pureè, Haggis &amp; Black Pudding</i>	18.00
Pan Fried Calves Liver, <i>Mashed Potato, Streaky Bacon, Sage, Onions</i>	16.95
Charred Cauliflowers, <i>Smoked Tomatoes, Herb Tabbouleh, Garlic &amp; Coconut Yoghurt</i>	16.00
Slow Cooked Hereford Beef Shin, <i>Creamed Potato &amp; Horseradish</i>	17.50
Cornish Hake, <i>Curried Puy Lentils, Cauliflower Fritters &amp; Raita</i>	19.00
Daily Game	P O A

## D R Y A G E D

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 French Fries, Rocket & Grilled Tomato.

8oz Flat Iron Hereford Steak	16.50	8oz Paddock Farm Sirloin	22.00
10oz Hereford Rib Eye	24.00	T-Bone (for two)	69.95
10oz Ruby Red Rump	17.95	Daily Cut	P O A

## S A U C E S 2.50 each

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

## S I D E S 4.50 each

French Fries	Roasted Pink Fur Potatoes, Rosemary
Broccoli, Chilli, Almonds	Honey Roast Heritage Carrots
Cavolo Nero	Creamed Potatoes
Steamed Spinach	Round Lettuce, Mustard Vinegarett