

# The Wheatsheaf Inn Winter Menu

## STARTERS

Chick Pea Hummus, Toasted Seeds, Grilled Ciabatta, Pomegranate	6.00
Jerusalem Artichoke Soup, Artichoke crisps & Chives	7.00
Salmon Fish Cake, fennel & Grain mustard cream sauce	8.00
Twice Baked Cheddar Soufflé, Spinach, Grain Mustard	8.50
Devilled Kidneys on Sourdough Toast	9.00
Duck Liver & Port Parfait, fruit chutney & Sourdough toast	9.00
Whiskey Cured Venison Carpaccio, Wild Mushrooms & Truffle Mayo	13.50
Gin Cured Chalk Stream Trout, Avocado, Cucumber & salmon caviar	11.00
Roasted Autumn Squash Salad, Pistachio, Bitter Leaves & Feta	8.50
Caeser Salad, Garlic Croutons, Crispy Bacon, Parmesan, Anchovies	9.00

## SHELLS

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

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

Castlemead Half Chicken, <i>Wild Mushrooms, Garlic, Tarragon Jus</i>	16.50
Devon Crab Linguine, <i>Cherry Tomatoes, Fennel, Chilli Butter</i>	17.50
Cotswold Rack & Breast of Lamb, <i>Baby Carrots &amp; Mint Salsa Verde</i>	25.95
Roast Squash Risotto, <i>Crispy Taleggio, Cavalo Nero &amp; Chestnuts</i>	14.50
Pan Fried Calves Liver, <i>Creamed Potato, Streaky Bacon, Sage, Onions</i>	16.95
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
Confit Pork Belly, <i>Celeriac Puree, Haggis &amp; Black Pudding</i>	18.00
Cornish Lemon Sole, <i>Samphire, Capers, &amp; Buerre Noisette Sauce</i>	22.00
Daily Game	POA

## DRYAGE

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.

100z Hereford Ribeye	24.00	80z Ruby Red Sirloin	22.00
80z Flat Iron Hereford Steak	16.50	100z Ruby Red Rump	17.95
T-Bone (for two)	69.95	Daily Cut	POA
SAUCES 2.50 each			
Peppercorn, Bearnaise, Stilton Hollandaise, Green Sauce, Garlic Butter			

## SIDES 4.50 each

French Fries	Broccoli, Chilli & Almonds
Cavolo Nero	Creamed Potatoes
Bitter Leaves, Mustard Dressing	Parsnip Gratin
Honey Roast Heritage Carrots	Spinach