

The Wheatsheaf Inn Winter Menu

STARTERS

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

SHELLS

River Yealm Oysters, <i>Tabasco, Shallot Vinaigrette</i>	3 each
1/2 Pint Atlantic Prawns, <i>Mayonnaise</i>	9.00
Grilled 1/2 Shell South Coast Scallops, <i>Herb Crumb</i>	12.00
Mussels, <i>Smoked Bacon & 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

MAINS

Castlemead Half Chicken, <i>Wild Mushrooms, Garlic, Tarragon Jus</i>	16.50
Roast Squash Risotto, <i>Crispy Taleggio, Cavalo Nero & Chestnuts</i>	14.50
Cotswold Rack & Breast Of Lamb, <i>Baby Carrots & Mint Salsa Verde</i>	25.95
Cornish Lemon Sole, <i>Samphire, Capers & Beurre Noisette Sauce</i>	22.00
Devon Crab Linguine, <i>Cherry Tomatoes, Fennel, Chilli Butter</i>	17.50
Confit Pork Belly, <i>Celeriac Pureé, Haggis & Black Pudding</i>	18.00
Pan Fried Calves Liver, <i>Creamed Potato, Streaky Bacon, Sage, Onions</i>	16.95
Slow Cooked Hereford Beef Shin, <i>Creamed Potato & Horseradish</i>	17.50
Cornish Hake, <i>Curried Puy Lentils, Cauliflower Fritters & Raita</i>	19.00
Daily Game	POA

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 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 POA

SAUCES 2.50 each

SIDES 4.50 each

French Fries	Parsnip Gratin
Broccoli, <i>Chilli, Almonds</i>	Honey Roast Heritage Carrots
Cavolo Nero	Creamed Potatoes
Steamed Spinach	Bitter Leaves, <i>Mustard Dressing</i>