

THE
WHEATSHEAF
INN

“ A Few of Our Classics ”

£20 FOR 2 COURSES AND £25 FOR 3 COURSES

S T A R T E R S

Devilled Kidneys
on Sourdough Toast

Twice Baked Cheddar Soufflé
Spinach & Grain Mustard (V)

Today's Soup
Bread & Butter

North Atlantic Prawn Cocktail

Terrine of the House
with Pickles & Toast

Cotswold Chicken Caesar
Baby Gem, Parmesan, Croutons & Green Goddess Dressing

M A I N S

Steak Frites
Flat Iron with French Fries, Watercress & Bernaise

Fish Pie
Arlington White, Smoked Haddock & North Atlantic Prawns

Calves Liver & Bacon
Creamed Potato, Onions, Spinach & Gravy

Whole Cornish Plaice
with New Potatoes & Spinach

Spring Vegetable Risotto
Ricotta & Lemon

Cotswold Chicken & Tarragon Pie
Creamed Potatoes & Greens

P U D D I N G

Hot Chocolate Pudding
with Vanilla Ice Cream

Toffee Pudding
with Clotted Cream

Honeycombe Panacotta

Selection of Ice Cream

Apple Crumble
with Vanilla Ice Cream

Eton Mess

A Selection of English & French Cheeses

*with Oatcakes & Chutney
(supplement 6pp)*

A discretionary 12.5% service charge will be added to all bills.

West End, Northleach, Gloucestershire, G L54 3E Z
reservations@cotswoldswheatsheaf.com T: 01451 860 244 www.cotswoldswheatsheaf.com

THE WHEAT SHEAF INN

“A Few of Our Classics & A Few More”

£30 FOR 2 COURSES AND £35 FOR 3 COURSES

S T A R T E R S

Devilled Crab
on Sourdough Toast

Twice Baked Cheddar Soufflé
Spinach & Grain Mustard (V)

Steak Tartare
with Croutons

Wiltshire Burratta
Roasted & Marinated Peppers

6 x Wright Brothers Jersey Oysters
with Tabasco, Lemon & Mignonette

Cannon & Cannon Blood & Chocolate Salami
with Shaved Fennel, Rocket, Parmesan & Crisp Quail Eggs

M A I N S

Dry Aged Rib of Beef
Garlic & Rosemary Potatoes, Kale & Horseradish

Fish Stew
Prawns, Queenie Scallops, Cod, Rouille & Gruyere

Baked Semolina Gnocchi
Spinach, Brown Butter & Pinenuts

Fillet of Stone Bass
with Pink Fir Potatoes, Fennel & Green Sauce

Braised Shin of English Rose Veal
White Wine, Garlic, Creamed Potato & Gremolata

Roast Cotswold Chicken
Creamed Potato, Chestnut Mushrooms, Garlic & Tarragon

P U D D I N G

Hot Chocolate Pudding
with Vanilla Ice Cream

Pear & Almond Tart
with Creme Fraiche

Creme Brulee

Selection of English & French Cheeses

Seasonal Fruit Crumble
with Vanilla Ice Cream

Eton Mess

A Selection of English & French Cheeses (*additional course*)

with Oatcakes & Chutney

(*supplement 6pp*)

A discretionary 12.5% service charge will be added to all bills.

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THE WHEATSHEAF INN

FEAST MENU

In years gone by The Wheatsheaf Inn hosted large parties in the hall above the stables where the teams of horses and coaches would be kept. Above, blindingly drunk parties would be held where coachmen, travellers and mysterious highwaymen would drink (the water wasn't much good so it was mostly yards of ale), dance, tell tales, sing and generally be very badly behaved. The hall is now bedrooms but in the private dining room we hold feasts where you can do the same thing. Whole suckling pigs or large joints of beef will be carried in, copious amounts of wine will be drunk and then you can just crawl upstairs to bed. The feast menu is served on large plates and in huge pots for sharing and feasting. All the food comes from our amazing suppliers - some is organic, some is not but mostly it is local and seasonal, and is cooked by Devon and our amazing talented team of chefs.

Please be aware of slight ingredient changes due to seasonality.

A discretionary 12.5% service charge will be added to all bills.

STARTERS

Hors d'Oeuvres

A selection of Hors d'Oeuvres served in large bowls down the centre of the table

£7 per person

Taramasalata, Houmous, Smoked Cornish Mackerel Pate
Neal's Yard Goat's Curd with Garlic, Tarragon, Parsley & Chives
Olives with Blanched Almonds, Croutons

Salads

Three Seasonal Salads served as a starter for every guest

£7 per person

For example:

Escarole, Pear and Neal's Yard Harborne Blue
Mixed Beetroot Salad *with Blood Orange, Quinoa, Feta & Apple Cider Dressing*
Butternut Squash Salad *with Farro, Red Onion, Goats Curd & Pumpkin Seeds*

FRUITS DE MER

*Served down the middle of the table on crushed ice
£12 per person*

Atlantic Prawns, Coln Valley Smoked Salmon, Soused Herrings,
River Fowey Rock Oysters or Helford Native Oysters (seasonal)
Bread, Mayonnaise, Shallot Vinegar
ADD £12 PER PERSON FOR CRAB & LANGOUSTINE AND £18 FOR HALF A LOBSTER

CHARCUTERIE

*Served down the middle of the table on boards to share
£10 per person*

Chicken Liver Parfait, Spot Pork Terrine,
A choice of 4 Trealy Farm Cured Meats,
Celeriac Remoulade, Chutney, Cornichons and Breads

MAIN COURSES

Large pie dishes to be put down the table and shared
served with mash, fries and seasonal vegetables

Butts Farm Steak and Ale
Butts Farm Steak and Kidney
Butts Farm Ham Hock, Leek & Double Gloucester
Great Farm Chicken, Wild Mushroom & Tarragon

Each pie can be made for a minimum of 6 people, and a maximum choice of 2 pies
£12 per person

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Whole Roast Great Farm Chicken

served with either Bread Sauce, Pigs in Blankets, Roast Potatoes, Buttered Greens and Gravy

or

French Fries, Watercress & Mayonnaise

£18 per person

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Fish Stew

with Gruyere, Rouille, Croutons

£20 per person

Whole Roast Butts Farm Suckling Pig

Served with Sage & Onion Stuffing, Apple Sauce

Buttered Greens & Roast (or New) Potatoes

£27 per person

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Whole Poached Loch Dart Salmon

served with Warm New Potato Salad, Watercress, Cucumber & Mayonnaise

£25 per person

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Seven-Hour Cooked Shoulder of Lamb

served with Gratin Dauphinoise & Salsa Verde

£26 per person (each shoulder feeds 5 people)

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Whole Roast Rib of Butts Farm Beef

served with either Bearnaise Sauce, French Fries, Watercress Salad, & Grilled Tomatoes

or

Yorkshire Pudding, Roast Potatoes, Buttered Greens, & Red Wine Gravy

£28 per person

VEGETARIAN OPTIONS AVAILABLE BY REQUEST, INDIVIDUAL VEGETARIANS WILL
BE OFFERED AN OPTION ON THE EVENING FROM THE DAILY MENUS

P U D D I N G S

Choose one of the puddings below to serve down the centre of the table

Seasonal Crumble

Pear & Almond Tart

Raspberry Pavlova

Vanilla Ice Cream and Chocolate Sauce or Affogato

Apple Pie

Bread and Butter Pudding

Chocolate Balthazar

A Selection of Neal's Yard Cheeses (£8 - £14)

£7 per person