


 THE
WHEATSHEAF
 PUB & DINING ROOM

Roasted allotment tomato & basil soup, heritage tomato & caper concasse <small>VA, GFA</small>	£5.25
Summer rarebit, allotment beetroot, goats cheese, spring onion & toasted sourdough <small>V, GFA</small>	£6.00
Baked camembert, garlic & thyme, sourdough, pistachio & cranberry crumb (<i>to share</i>) <small>V, N</small>	£10.50
Wild mushrooms, garlic & parsley, smoked bacon & granary toast <small>VA GFA</small>	£6.50
Oak smoked salmon, cheddar & pea risotto ball, capers & basil oil	£7.00
Pork terrine, pickled beetroot, honey & ale roasted shallots <small>GFA</small>	£7.50

Potato gnocchi, spinach, onion & tomato, sage butter, grilled aubergine & goats cheese <small>V</small>	£12.00
Pan fried sea bream, mediterranean cassoulet, mussels, chorizo, courgette & tomato <small>GF</small>	£11.50
Roast chicken supreme	£12.00
Roast honey & mustard gammon	£12.50
Roast pork belly	£12.50
Roast striploin of farmhouse beef	£13.50

Roasts served with rosemary roast potatoes, allotment veg, Yorkshire pudding & gravy GFA

Sides to share (*2 people*)

Broccoli cheese/ Homemade stuffing/ Creamy mash

£3.00 each

Selection of ice cream & sorbets <small>GFA</small>	£5.00
Triple chocolate brownie, mint chocolate chip ice cream <small>GFA</small>	£5.50
Allotment raspberry fool, raspberry coulis & baked oats	£5.75
Poached rhubarb & vanilla cheesecake, vanilla ice cream	£5.75
Sticky toffee pudding, salted caramel sauce & vanilla ice cream	£5.95
Selection of British cheeses, chutney & biscuits (to share)	£12.50

xhvMontgomery vintage cheddar, Rosary Goat's, Isle of Avalon, Perl Las organic blue



For any allergen information please speak to a member of our team.

V: Vegetarian | VA: Vegetarian available | GF: Gluten Free | GFA: Gluten Free Available | N: Contains Nuts .

The Wheatsheaf Pub & Dining Room
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