



# THE WHEATSHEAF INN

APERITIFS	
Nyetimber Classic Cuvée	12
Negroni	10

## STARTERS

Smoked Ham Hock Terrine (Df) <i>Apple Cider Purée, Cornichon &amp; Sourdough Crostini</i>	10	Cornish Mussels (Gf) <i>Shallot Cream &amp; Dunkertons Cider</i>	9.50
Five Spiced Crispy Tiger Prawns (Df & Gf) <i>Lime, Coriander &amp; Sweet Chilli</i>	9	Pan Roasted Scallops (Df & Gf) <i>Potato Rosti, Black Pudding Crisps &amp; Charcoal Hollandaise</i>	13.50
Twice Baked Cheddar Soufflé (V) <i>Spinach &amp; Grain Mustard</i>	10	Smoked Tomato, Spinach & Mozzarella Arancini <i>Basil &amp; Aged Parmesan</i>	9.50
Devilled Kidneys <i>On Sourdough Toast</i>	10	Potato & Leek Soup (Gf) <i>Winter Black Truffle</i>	8.50
½ Pint Atlantic Prawns (Df & Gf) <i>Mayonnaise</i>	8	Whipped White Beans & Feta (Df) <i>Pomegranates, Toasted Seeds &amp; Grilled Ciabatta</i>	8.50

## MAINS

Pan Roasted Guinea Fowl <i>Creamed Potato, Wild Mushroom &amp; Tarragon Jus</i>	21	Kohlrabi & Heritage Beetroot (Pb) <i>Wild Rice, Red Chicory, Crispy Shallots &amp; Vegan Feta</i>	17
Daily Pie <i>Creamed Potato, Green Beans &amp; Red Wine Jus</i>	19.50	Cajun Spiced Hake Fillet (Df & Gf) <i>Chorizo &amp; Cannellini Bean Cassoulet, Calvo Nero &amp; Garlic Aioli</i>	21.50
Pan Fried Calves Liver (Gf) <i>Creamed Potato, Streaky Bacon, Sage &amp; Onion Jus</i>	17	Butternut Squash & Sage Ravioli (V) <i>Baby Spinach, Pinenuts &amp; Aged Parmesan</i>	18
Whole South Coast Sea Bream (Gf) <i>Clams, Samphire &amp; Capers Butter</i>	19.50	Braised Lamb Shank <i>Soft White Polenta &amp; Aged Parmesan, Spinach &amp; Rosemary Jus</i>	22.50

## GRILL

8oz Flat Iron Steak <i>Well Exercised and Lean, Best Served Rare-Med/Rare</i>	19	8oz Beef Fillet <i>Prime Cut Steak, The Most Tender Part of The Beef</i>	35
100oz Hereford Ribeye <i>Good Dispersion of Fat Throughout Making It a Juicy and More Flavourful Steak</i>	26	Daily Cut - Dry Aged Beef <i>Hand Selected Prime Beef From Our Dry Ager At minimum 40 days aged</i>	POA

*Served with French Fries, Watercress & Grilled Tomato.  
Peppercorn, Bearnaise, Stilton Hollandaise or Garlic Butter extra sauces 2*

French Fries (Df & Gf)	4.50
Truffle Fries, Parmesan (Gf)	6.50
Roasted New Potatoes, Rosemary (Gf)	4.50
Tender Stem Broccoli, Confit Chilli & Almonds (Gf)	5

## SIDES

Bitter Leaf Salad, Avocado & Mustard Dressing (Df & Gf)	5
Creamed Potatoes (Gf)	4.50
Green Beans, Confit Garlic (Gf)	5
Wilted Spinach (Df & Gf)	5

V - Vegetarian, Df - Dairy free, Pb - Plant based, Gf - Gluten free

Gluten free options are available for most of our dishes, please ask your server. Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request. Game may contain shot. Please note a discretionary optional service charge of 12.5% will be added to your bill.