

## The Wheatsheaf Inn

01666 575077

### Drinks before wine

Aperol Spritz	9.5
Pimms	5.9
Passion fruit Bellini	8.5
Negroni	9.2

### Nibbles with drinks

Pitted Spanish olives	3.5
Home-made Focaccia, olive oil & balsamic	5.0
Serrano Ham	5.5

### Starters

Chicken liver parfait and cherry jammy dodger	8.0
Seared scallops, warm tomato, chilli, caper and coriander salad	9.5
Smoked duck breast salad, radicchio, orange segments, truffle, beetroot, chive	10.5
Bruschetta Cotswold burrata, heritage tomatoes, avocado, radish, olives, basil	9.0
Courgetti Aglio e Olio, sun blushed tomatoes, lemon, green chilli, fresh basil & pine nuts	7.5
King prawn tempura, chipotle mayonnaise, soy & ginger butter sauce	8.5

### Platters to share.

#### Charcuterie board

Cured continental meats, cornichons, olives, homemade breads, pomace olive oil & balsamic glaze	14.0
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#### Fish Board

Tempura king prawns, Scottish smoked salmon, pickled mackerel, tzatziki & homemade breads	14.0
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### Main course

Homemade steak burger, aged cheddar cheese, streaky bacon, red onion jam, hand cut chips	15.5
Creamy green risotto -Garden courgette & wye valley asparagus, pecorino, pea tendrils salad	12.0
Fillet of Cornish plaice, Cornish mid potatoes, samphire, brown shrimp & caper butter	19.0
Braised belly of pork, fondant potatoes, wye valley asparagus, celeriac purée, cider jus	20.0
Coconut and lentil dahl, roasted sweet potato, courgetti, carrot top salsa verde	14.0
Fillet of beef, parsnip purée, wilted spinach, king oyster mushroom, red wine sauce	28.0
8oz bavette steak, shoestring fries, aged parmesan, Rosemary & garden salad	17.0
Catch of the day – please ask a team member for details	
Line caught battered cod, home cooked chips, pea puree & tartar sauce	15.5

### Side orders.

Hand cut chips 4.0 – Tender stem broccoli, stilton & flaked almonds 4.0 – Shoestring fries 3.0
Red wine sauce 3.0 – Wild rocket, sun dried tomatoes, parmesan & balsamic salad. 4.5

### Desserts

Affogato - espresso & vanilla ice cream	4.5
Dark chocolate fondant, toffee sauce, cocoa crisp, blackberries	8.0
Strawberry and elderflower parfait, basil jelly, black cherry	7.5
Classic lemon tart, Cotswold cream ice cream	7.5
Rosemary crème brûlée, passionfruit gel, strawberry guava ice cream	8.0

If you have any allergen queries, please speak to a member of the team before ordering