

The Wheatsheaf Inn

Menu

While you wait

Homemade bread board with oils & butter 6.50 (v)
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Starters

Soup of the day with homemade bread 6.95 (v)

Mixed wild woodland mushrooms on toasted house made ciabatta, white wine & tarragon cream sauce with white truffle oil 8.00 (v)

Chicken liver parfait, crostini, watercress & red onion relish 7.50

Pan seared langoustine in a creamy lobster bisque, sorrel & potato gnocchi 9.50

Trio of beetroot with crushed hazelnuts & Cotswold goats cheese mousse with pickled shallots and micro thyme 8.00 (v)
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Sunday Roast

All served with roasted potatoes, glazed root vegetables, cauliflower cheese & green beans

Roast striploin of beef, Yorkshire pudding- veal jus 16.95

Roast half a chicken with stuffing 16.95

Roast haunch of venison, Yorkshire pudding, veal jus 16.95

Mushroom & cashew nut wellington, pumpkin & carrot puree, vegetable gravy 15.95 (v)

Children's roast 9.00
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Mains

Beer battered cod & triple cooked chips, tartare sauce, fresh lemon, minted pea puree 16.50

Market fish of the day – Please ask a member of the team

Mixed wild mushroom, roasted butternut squash & pumpkin risotto with a carrot puree, pea shoots & toasted pine nuts 15.00 (v)

Pan fried langoustines, king prawn, chorizo, samphire linguini with a creamy lobster bisque 18.00

Pan roasted Hake with chorizo, potato gnocchi, fresh tarragon, sherry vinegar, sweet onions and lemon balm 20.50

Lambs' liver and bacon with sauté new potatoes, onion gravy & green beans 16.00
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Burgers

served with gem lettuce, beef tomato, toasted brioche bun, seasonal slaw & triple cooked chips

Beef burger, smoked bacon, smoked Hollie Stone house cheese & light mustard mayo 16.50

Falafel burger with roasted wild mushrooms 16.50 (v) (ve)
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If you have any allergen queries, please speak to a member of the team before ordering
v – vegetarian, ve – vegan- some further dishes can be adapted to suit your requirements

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Dessert menu

Sticky toffee pudding with a butterscotch sauce & salted caramel ice cream 8.00 (v)

Baked white chocolate & vanilla cheesecake, berry compote & vanilla ice cream 8.50 (v)

Dark chocolate & avocado mousse 8.00 (ve)

Treacle tart with soft whipped cream 7.50 (v)

Selection of ice creams and sorbets (v)

Cotswold cheese board with artisan crackers, celery, grapes, and chutney 11.00 (v)

Children's Menu

Sausage & mash, green beans & onion gravy 8.00

Fish goujons, peas & chips 8.00

4oz cheeseburger & fries 8.00

Tomato & cheese pasta & garlic bread 7.50 (ve)

Desserts 6.50

Fruit crumble with custard

Mini Doughnuts with chocolate sauce

Cookies and berries with toffee sauce

Ice cream Sundae



Great village pubs in The Heart of The Cotswolds

The Royal Oak - South Cerney GL7 5UP, 01285 869700,

The Old George Inn – South Cerney, GL7 5UA, 01285 860222

The Bakers Arms – Somerford Keynes, GL7 6DN, 01285 861298

The Wheatsheaf Inn – Oaksey, SN16 9TB, 01666 575077

Great Food

Great Beer

Great surroundings

Families and dogs welcome

Friendly service

View our websites for more details

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