



Main menu @ Wheatsheaf Bough Beech

For the table to share

Wheatsheaf bread board, butter, roasted garlic mayonnaise. (v)	4
Black pudding bon bons, apple sauce.	5
Mini smoked haddock fishcakes, tartar mayonnaise.	5

Super food salads

Avocado, pomegranate, toasted fennel seed. (v) (gf)	6
Apple, walnut, celery. (v) (gf)	6
Asian noodles, sesame, cashews, chilli, ginger.	6
Moroccan style spiced cous cous, sultanas, herbs. (v)	6
Mexican beans, coriander, sweetcorn, chilli, peppers. (v) (gf)	6
Fancy a bit more!	
Why not add a piece of grilled chicken, market fish or halloumi. (gf)	6
Or just have a larger salad!	9.5

Starters

Soup of the day, crusty bread.	5
Seared scallops, peas a la français. (gf)	12.5
Homemade Scotch egg, piccalilli.	6
Buttered chicken liver parfait, Major Grey chutney, toast.	6.5
Atlantic prawn & avocado salad, gem lettuce, Marie rose dressing. (gf)	8.5

We serve sandwiches!! Please ask your server for today's fillings and prices.

(All sandwiches come with a basket of skinny fries)

Mon-Sat lunch time only.

Children under 7 eat free before 7pm

Mon - Fri. Please ask for our children's menu. T's & C's apply.

Our food is prepared fresh to order so please allow some time. Nuts are used in our kitchen so all dishes may contain traces, please advise staff of any allergies when placing your order. Allergen advice on all dishes is available upon request. Our game may contain shot. There is no service charge on all parties of 7 and under, a service charge of 10% applies to parties of 8 or more, and will be shared between the whole team.

Mains

Lamb shank shepherd's pie, tenderstem broccoli. (gf)	12.5
Slow cooked duck leg, creamed potatoes, bacon, onion & mushrooms. (gf)	14.5
Tamil Nadu lamb curry, wild & basmati rice, papadum, mango chutney.	14
Steamed British Isles mussels, white wine, garlic, cream, skinny fries.	15
Battered south coast market fish of the day, lemon, peas, chunky chips, tartar sauce.	16
Woodland mushroom risotto, Twineham Grange parmesan, truffle oil, rocket. (v)	14

From the grill

285g ribeye steak, slow cooked tomato, chips.	24
230g fillet of beef, slow cooked tomato, chips.	24
285g marinated Gloucestershire pork chop, creamed potatoes, tenderstem broccoli. (gf)	16
<i>(All grilled meats available with a choice of garlic butter, bloody Mary butter, café de Paris butter, herb butter.)</i>	1
Why not add grilled tiger prawns to your steak. (gf)	3.5
Market fish of the day, buttered new potatoes, tenderstem broccoli.	Market price
<i>(Please see your server for today's catch, weights & prices.)</i>	

On the side

Chunky chips / skinny fries. (v)	3.5
Skinny fries, truffle oil. (v)	4
Cabbage, bacon & chestnuts. (gf)	3.5
Buttered new potatoes. (v) (gf)	3.5
Tenderstem broccoli & bok choy, chilli, ginger, garlic. (v) (gf)	4
Bore Place organic leaves, WS house dressing. (v) (gf)	3.5
<i>(v) vegetarian (gf) gluten free.</i>	