

# THE WHEATSHEAF BOUGH BEECH



## Main Menu

### Bar bits

Pork scratchings apple sauce 3.00	Crispy whitebait anchovy mayonnaise 4.00	Stone in olives sweet teardrop peppers 4.00 (V) (GF)	Tortilla chips guacamole 3.50 (V)	Grissini sticks sun blushed tomato pesto 3.50 (V)
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### Starters

Mini box baked camembert, red onion marmalade, toasted bread (V) (GFA)	6.50
Grilled shell on tiger prawns, garlic & herb butter, griddled ciabatta (GFA)	8.00
Sweet chilli boneless chicken thighs, sesame, cashew, Asian salad (GF)	7.00
Roasted garlic & cumin hummus, flat bread, seeds, coriander (V) (GFA)	6.50
Soup of the day, Wheatsheaf bread, Maldon salt butter (V) (GFA)	6.00
Salt & pepper squid, lime & vanilla mayonnaise, grapefruit, rocket (GF)	7.00
Pear, walnut, stilton & watercress salad, cider vinaigrette (V)(GF)	6.50

### To Share

Snack board, pork scratchings, crispy whitebait, stone in olives, tortilla chips, grissini sticks, selection of dips	15.00
Vegetarian platter, mini baked camembert, tortilla chips & guacamole, stone in olives, grissini sticks, selection of dips (V)(GFA)	15.00
Seafood platter, grilled shell on tiger prawns, salt & pepper squid, crispy whitebait, selection of dips	16.50

### Mains

12 hour slow roast rib of beef, roast potatoes, seasonal vegetables, pan gravy, honey roast parsnips Yorkshire pudding (GFA)	15.50
Marinated roast loin of pork, crackling, seasonal vegetables, sage & apricot stuffing, pan gravy, roast potatoes, Yorkshire pudding (GFA)	15.50
Roast pheasant breast, sage & apricot stuffing, seasonal vegetables, roast potatoes, Yorkshire pudding, pan gravy (GFA)	14.50
Roast saddle of lamb, seasonal vegetables, roast potatoes, Yorkshire pudding, honey roast, pan gravy (GFA)	15.50
Mixed roast meats, rib of beef, loin of pork, saddle of lamb, roast potatoes, Yorkshire pudding, seasonal vegetables, honey roast parsnips, pan gravy(GFA)	17.00
1/2lb chargrilled British steak burger, award winning smoked Charcott cheddar, dill pickle, red onion, lettuce, tomato, house bbq sauce, skinny fries (GFA)	13.00
Market fish of the day, house salad, please see server (GF)	Market price
Larkin's ale battered codling fillet, thick cut chips, house tatar, lemon	14.50
Halloumi & hummus burger, dill pickle, lettuce, tomato, aioli, skinny fries (V)(GFA)	13.00
Woodland mushroom tagliatelle, thyme white wine cream, Twineham Grange, truffle oil (V)	12.50
Roasted butternut squash risotto, baby leeks, burnt sage butter, Twineham Grange (V)(GFA)	12.50

## Sides & Sauces

Cheesy chips 4.00	Garlic & mozzarella flatbread 4.00 (V)	House salad 3.00 (V)(GF)	Broc & bok, chilli, garlic, ginger 4.00 (V)(GF)
Buttered peas 3.00(V)(GF)	Bacon & thyme hashed potatoes 3.50 (GF)	New potatoes 3.00 (V)(GF)	Burnt leeks, anchovy mayonnaise 3.50 (GF)
Truffle fries 4.00	Seasonal greens, garlic & herb butter 3.50 (V)(GF)	Kimchi slaw 3.00 (V)(GF)	Bowl of chips or skinny fries 3.00
House BBQ sauce .50 (V)(GF)	House tartar .50 (V)(GF)	House Dressing .50 (V)(GF)	Garlic mayonnaise .50 (V)(GF)

## Puddings

Mascarpone & mixed berry trifle (V)	6.00
Callebeaut chocolate brownie, vanilla ice cream (V)	6.00
Vanilla crème brûlée (V)(GF)	6.00
Spiced plum crumble, stem ginger ice cream (V)(GF)	6.00
Sticky date pudding, salted caramel sauce, vanilla ice cream (V)	6.00
Homemade ice cream selection, brandy snap biscuit, please see server (V)(GFA)	6.00
Award winning selection of British & Irish cheese, house chutney, water biscuits, grapes, celery (VA)(GFA)	8.50

(V) Vegetarian

(VA) Vegetarian available

(GF) Gluten free

(GFA) Gluten free available

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.

