

THE WHEATSHEAF BOUGH BEECH

While you wait

Prosciutto di San Daniele (gf) 3.00 per 50g	Marinated artichoke hearts (v,gf) 2.50
Stone in green Sicilian olives (v,gf) 3.50	Sun blushed tomatoes (v,gf) 2.00
Homemade bread selection English butter (v,gfa) 2.50	Sweet teardrop peppers (v,gf) 2.00
Antipasto selection for two to share , 100g of prosciutto di San Daniele, Sicilian olives, sun blushed tomatoes, artichoke hearts, Inca teardrop peppers, homemade bread selection 16.00	

Starters

Cauliflower & cumin velouté, Cauliflower aloo gobi, curry oil (v,gfa) 6.00	Oxtail ravioli, Celeriac puree, crispy leeks, jus 6.50
Pheasant & port shallot terrine, Crisp bread, smoked garlic, apple, pickled walnut 6.25	Warm salad of smoked eel, Pancetta, apple, watercress (gf) 6.25
Spiced chickpea falafel, Carrot puree, Thai coconut & coriander velouté (v) 6.25	Scottish oak smoked salmon & prawns, Harissa mayonnaise, lemon (gf) 8.00

Mains

Char sui red bream, Stir fried broccoli & bok choy, garlic, chilli, ginger (gf) 15.00	Slow cooked pork belly, Roast scallops, fermented cabbage, apple, black pudding, bacon crumb 15.50
Confit duck leg, Puy lentils, pancetta, woodland mushrooms, charred baby onions, red wine jus (gf) 15.50	Leek & stilton crumble, Sautéed Brussel sprouts & chestnuts, green beans (v,gf) 14.00
Pan roast halibut, Crushed potatoes, samphire, aubergine, caviar beurre blanc (gfa) 16.00	Pumpkin & spinach pithivier, Slow cooked red cabbage, honey roasted parsnips (v,gf) 13.50

Wheatsheaf Classics

Roast Norfolk turkey, Traditional Christmas trimmings turkey gravy (gf) 14.00	½ pound British beef burger, Tomato, onion, pickle, Applewood, BBQ sauce, skinny fries (gfa) 14.00	South coast fish & chips, Thick cut chips, tartar sauce, lemon 14.00
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Sides / Salads

Wheatsheaf salad 3.00	Braised red cabbage & bacon 3.00	Green salad 3.25	Truffle fries 4.00
Chunky chips 3.00	Sautéed green beans 3.00	Sautéed woodland mushrooms 4.00	Garden peas 2.50

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. A service charge of 10% applies to parties of 8 or more, and will be shared between the whole team. A discretionary service charge is also added to garden tables.