

THE WHEATSHEAF

PUB & GRILL

Main Menu

STARTERS

BLACK PUDDING FRITTERS Mustard Mayo	£5.75	BBQ DUCK SAUSAGE ROLL Wheatsheaf Sauce	£6.75
ITALIAN OLIVES (V) (GF) Lemon & Thyme	£3.00	HAM HOCK TERRINE (GFA) Radish & Green Apple, Croutes	£7.50
WARM BREAD (V) (GFA) Salted Butter	£3.75	GARDEN PEA & WATERCRESS SOUP (GFA) Rustic Bread	£5.00
THE MEAT BOARD Pickles, Chutney & Rustic Toast	£15.00	SUMMER BEETROOT TART (V) Whipped Goats Cheese	£6.75



Naturally Reared Prime Beef

Served with Watercress, Vine Tomatoes and the choice of 1 Side

10oz RUMP (GF)	£19.00
8oz RIBEYE (GF)	£21.00
10oz SIRLOIN (GF)	£27.00
8oz FILLET (GF)	£32.00
24oz T-BONE (GF)	£50.00
16oz CHATEAUBRIAND (GF)	£56.00

ADD A SURF OPTION TO ANY STEAK

• KING PRAWN SKEWER	£4.50
• CRISPY MONKFISH CHEEKS	£5.50

SIGNATURE SAUCES

• 5 PEPPERCORN (GF)	£1.50
• BÉARNAISE (GF)	
• OXFORD BLUE (GF)	

HOUSE BUTTERS

• GARLIC & PARSLEY (GF)	£1.50
• WHOLEGRAIN MUSTARD (GF)	
• TOMATO & CHILLI (GF)	

CHARGRILL

Served with the choice of 1 Side

MIXED GRILL 5oz Rump, Chicken Breast, Woburn Sausage, Fried Egg & field mushroom	£19.50
RACK OF BBQ PORK RIBS (GF) Fennel & Orange Slaw	£15.50
PRIME BEEF BURGER (GFA) Bacon, Onion Jam & Cheddar	£13.00
CHILLI & LIME CHICKEN BURGER (GFA) Smashed Avocado	£13.00
HALLOUMI & PEPPER SKEWERS (V) (GF) Harissa Dip	£12.00



Fresh Seafood

Fresh British fish and shellfish delivered daily from Stickleback Fish

PLEASE SEE THE BOARD

THE REST

SPICED SWEET POTATO STRUDEL (V) (N) Chicory, Walnut & Raisin	£12.50
BEER GLAZED 1/2 CHICKEN (GF) Smoked Jacket Potato, Sweetcorn Relish	£16.00
MARINATED LAMB RUMP (GF) Potato Gratin, Peas & Wild Garlic	£19.00

Salads

CHICKEN CAESAR (GFA) Pinenut Dressing	£7.50 £14.00
GREEK SALAD (V) (GF) (N) Pinenut Dressing	£7.00 £12.00

SIDES

CHIPS , Sea Salt & Pepper (V) (GF)	£3.00
SMOKED JACKET POTATO (V) (GF) Garlic & Parsley Butter	£3.50
CHORIZO MAC & CHEESE	£3.50
GREEN BEANS , Mint & Shallots (V) (GF)	£3.75
GRILLED CORN THE COB (V) (GF)	£3.50
CHICORY, WALNUT & RAISIN SALAD (V) (GF) (N)	£3.50
SUMMER GREEN SALAD (V) (GF)	£3.00

OPEN FLATBREADS

Served between 12pm & 6pm
All served with Chips

PEPPERED RUMP STEAK (GFA) Watercress & Onion Jam	£9.75
BBQ PORK BELLY (GFA) Apple, Mustard Mayo	£8.50
ROAST SALMON (GFA) Rocket, Lemon & Capers	£8.50
MARINATED TOMATO (V) (GFA) Grilled Halloumi	£7.75

See what we are up to...

 @WheatsheafPubandGrill

 wheatsheafpubandgrill

A 10% optional gratuity will be added to tables of eight or more. This is distributed between the whole team. Thank You.
For any allergen information please contact a member of our team. V: Vegetarian | GF: Gluten Free | GFA: Gluten Free Available | N: Contains Nuts

Bill of Fare

2 COURSES £12.75 | 3 COURSES £15.75

Served between 12pm & 3pm, Wed-Sat

PEA & WILD GARLIC SOUP (GF)

POTTED SALMON (GFA)

Pickled Cucumber & Toast

CHICKEN CAESAR SALAD (GFA)

SMOKED HADDOCK (GF)

Mustard New Potatoes, Poached Egg

5OZ RUMP STEAK (GF)

Chunky Chips, Roast Tomatoes

CURRIED SWEET POTATO STRUDEL (V) (N)

Chicory, Walnut & Raisin

LEMON POSSET (GFA)

Shortbread

WARM CARROT CAKE (GF)

Orange Cream Cheese

3 SCOOP ICE CREAM COUPE (GF)

DESSERTS

3 SCOOP ICE CREAM COUPE (GF) £5.50
Vanilla Pod, Chocolate, Cherry

LEMON POSSET (GFA) £6.00
Raspberries & Shortbread

BLACK FOREST CHEESECAKE £6.50
Cherry Ice Cream

WARM CARROT CAKE (GF) £6.00
Orange Cream Cheese

Cheeses

BRITISH CHEESEBOARD (N)

Garnishes & Artisan Crackers

Choice of 3 £8.00 | All 5 £13.50

Choose from...

THOMAS HOE AGED RED LEICESTER

Made by Long Clawson Dairy, in the Vale of Belvoir, this fantastic aged Red Leicester is perfect for any cheeseboard. With the usual rich orange colour it has a lemony and slightly sweet flavour reminiscent of caramel. The only pasteurised Red Leicester made in Leicestershire.

TRUE GRIT

A farmhouse Cheddar made in Preston it is matured for longer to give a full rounded and strong flavour. The gritty texture is created by the salt crystallising in the cheese over time, hence the apt "True Grit" name.

BLUE MONDAY

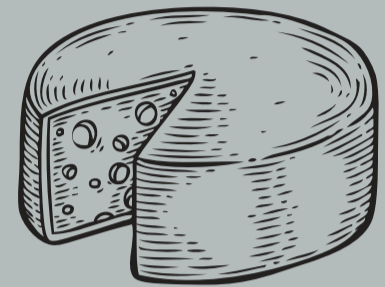
Made by Shepherds Purse Cheese Company for Evenlode duo Juliet Harbutt and ex Blur bassist Alex James the cheese is named after the famous New Order song. It is a complex, bold and creamy blue cheese with distinct cracks and streaks of spicy blue. Made with pasteurised milk and vegetarian rennet.

TUNWORTH

Made by the Hampshire Cheese Company, this is a former Supreme Champion at the British Cheese Awards. In the style of a Camembert it has a long lasting sweet and nutty flavour. Made with unpasteurised cows milk and natural rennet.

RAVENS OAK

Ravens Oak is made in Preston using pasteurised local goats milk. It is a soft, mould ripened cheese, similar in consistency to a Brie. The curd is a brilliant white which softens as its ripens from the outside to the inside. Ravens Oak is suitable for vegetarians.



Why not take a look at our Wine List
for the perfect accompaniment.

SUNDAY ROASTS

Served between 12pm & 6pm every Sunday

All served with Yorkshire Pudding, Sage Roast Potatoes, Carrots, Broccoli and Cauliflower Purée

BLACK TREACLE BEEF RUMP (GFA) £14.50

BBQ PORK LOIN (GFA) £13.50
Crackling & Apple Sauce

TOMATO & BASIL NUT ROAST (V) (GFA) (N) £12.50

What's on

Keep up to date with special events at your favourite pub & grill by visiting our website and signing up to our newsletter.

wheatsheafbowbrickhill.com



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