

# THE WHEATSHEAF

PUB & GRILL

# Main Menu

## STARTERS

<b>BREADED SOMERSET BRIE</b> v Cranberry Sauce	£5.75	<b>WARM ARTISAN BREADS</b> GFA Salted Butter	£3.75
<b>VENISON SAUSAGE ROLL</b> Wheatsheaf BBQ Dip	£7.00	<b>NOCELLARA OLIVES</b> GFA, V, DF Chilli & Lemon	£3.50
<b>THE MEAT BOARD TO SHARE</b> Pickles, Chutney & Rustic Toast	£15.00	<b>BBQ PORK &amp; BLACK PUDDING TERRINE</b> GFA Apple & Chorizo Jam, Sourdough	£7.50
<b>LEEK &amp; POTATO SOUP</b> v, GFA Smoked Cheese Fritters	£5.50	<b>PRAWN &amp; BLOODY MARY COCKTAIL</b> GFA Celery Seed Crackers	£7.75
		<b>SHERRY CARAMELISED PEAR</b> v, GFA, N Whipped Goats Cheese & Walnuts	£6.75



Naturally Reared Prime Beef

All served with  
Mushrooms, Watercress Salad  
& the Choice of 1 Side

<b>100Z RUMP</b> GF	£19.50
<b>80Z RIBEYE</b> GF	£22.50
<b>100Z SIRLOIN</b> GF	£27.00
<b>80Z FILLET</b> GF	£32.00
<b>160Z CHATEAUBRIAND</b> GF	£55.00
<b>280Z RIB ON THE BONE</b> GF	£50.00

### ADD A SURF OPTION TO ANY STEAK

• <b>KING PRAWN SKEWER</b> GF	£5.00
• <b>LOBSTER FRITTERS</b>	£5.75

### SIGNATURE SAUCES

• <b>5 PEPPERCORN</b> GF	
• <b>WILD MUSHROOM</b> GF	
• <b>BÉARNAISE</b> GF	

### HOUSE BUTTERS

• <b>GARLIC &amp; PARSLEY</b> GF	
• <b>BLUE CHEESE</b> GF	
• <b>RED WINE &amp; SHALLOT</b> GF	

## CHARGRILL

Served with the choice of 1 Side

<b>MIXED GRILL</b> GFA 5oz Rump, Chicken Breast, Woburn Sausage, Mushroom & Fried Egg	£19.50
<b>RACK OF BBQ PORK RIBS</b> GF Celeriac Slaw	£15.75
<b>HALLOUMI &amp; PEPPER SKEWERS</b> v, GF Harissa Dip	£12.75
<b>PRIME BEEF BURGER</b> GFA Red Leicester, Onion Jam, House Burger Relish add bacon £2, add fried egg £1	£13.50
<b>GRILLED CHICKEN BREAST BURGER</b> GFA Lemon & Thyme Aioli add bacon £2, add fried egg £1	£13.00



## Fresh Seafood

Fresh British fish and shellfish  
delivered daily from  
Stickleback Fish

**PLEASE SEE THE BOARD**

## THE REST

<b>BUTTERNUT SQUASH &amp; SPINACH WELLINGTON</b> v Pomegranate & Orange	£12.50
<b>BEEF BRISKET BOURGUIGNON</b> GF Bubble & Squeak Mash, Celeriac Purée	£16.00
<b>BAKED SCOTTISH SALMON</b> GF Smoked Polenta, Tarragon Wild Mushrooms	£16.50

## Salads

<b>MAPLE ROASTED BEETROOT</b> v, DF Kale, Giant Cous Cous, Pumpkin Seed Dressing	£7.00   £12.50
<b>CIDER BRAISED HAM</b> GF Oxford Blue, Crispy Shallots, Spinach, Mustard Dressing	£7.50   £13.75

## SIDES

<b>CHIPS</b> , Sea Salt & Pepper v, GF, DF	£3.50
<b>SWEET POTATO FRIES</b> v, GF, DF	£4.00
<b>MAC &amp; CHEESE BITES</b> v	£3.50
<b>BROCCOLI</b> , Chilli & Almonds v, GF, N, DFA	£3.50
<b>GRILLED CORN THE COB</b> v, GF, DFA	£3.50
<b>WINTER LEAF &amp; RADISH SALAD</b> v, GF, DF	£3.50
<b>RED CABBAGE SLAW</b> v, GF	£3.00

## DOOR STOP SANDWICHES

Served between 12pm & 3pm,  
Monday to Saturday

Served on Either White or Granary  
Bloomer with the Choice of Either  
Chips, Soup or Salad  
(upgrade to sweet potato fries £1)

<b>PEPPERED RUMP STEAK</b> GFA Watercress & Onion Jam	£9.50
<b>BBQ TURKEY &amp; CRANBERRY SAUCE</b> GFA	£7.75
<b>PRAWN &amp; BLOODY MARY COCKTAIL</b> GFA Pickled Cucumber	£8.00
<b>VINTAGE CHEDDAR</b> v, GFA Roast Beetroot, Apple Chutney	£7.50

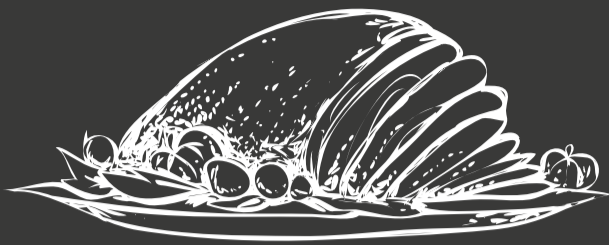
See what we are up to...

 @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 | DF: Dairy Free | DFA: Dairy Free Available



## SUNDAY ROASTS

Served between 12pm & 6pm every Sunday

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

**DRY-AGED RUMP OF HEREFORD BEEF** <sup>GFA</sup> £14.75

**SLOW-COOKED LAMB SHOULDER** <sup>GFA</sup> £14.50

**PORK LOIN** <sup>GFA</sup> £13.75  
Bramley Apple Sauce & Crackling

**BUTTERNUT SQUASH, SPINACH** <sup>V, N, GFA</sup> £12.75  
& **PISTACHIO NUT ROAST**  
Shallot Gravy

**ALL 3 MEATS** <sup>GFA</sup> £17.00

## 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](http://wheatsheafbowbrickhill.com)

## DESSERTS

**3 SCOOP ICE CREAM COUPE** <sup>GF</sup> £5.50  
Vanilla Pod, Chocolate, Honeycomb

**WARM PUMPKIN & MAPLE PIE** £6.50  
Honeycomb Ice Cream

**ICED WHITE CHOCOLATE MOUSSE** <sup>GFA</sup> £6.75  
Raspberry Curd & Shortbread

**STICKY TOFFEE PUDDING** <sup>GF</sup> £6.50  
Vanilla Ice Cream

## Cheeses

### BRITISH CHEESEBOARD <sup>N</sup>

Seasonal Chutney & Grapes, Artisan Biscuits

Choice of 3 £8.50 | All 5 £13.75

Choose from...

### SHROPSHIRE BLUE

Has a flavour somewhere between Blue Cheshire and Blue Stilton, a creamy orange coloured paste with blue-green veining; annatto produces the orange colour and Penicillium roquefortii produces the veining. It has a medium blue flavour with a firm creamy texture. The cheese is matured for 12 weeks.

### BARBERS VINTAGE CHEDDAR

Aged for a minimum of 24 months, this wonderfully rich West Country Cheddar has been made in Somerset for 6 generations. It uses a traditional starter culture and develops a unique creamy, and full flavour

### RUTLAND RED

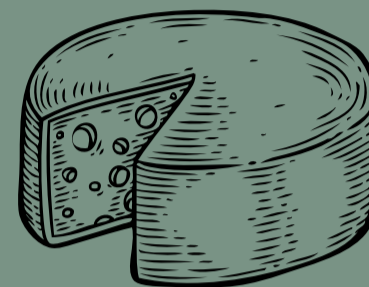
Made by Long Clawson Dairy, in the Vale of Belvoir, this fantastic aged Red Leicester is perfect for any cheeseboard. With the usual rich orange colour it has a lemony and slightly sweet flavour reminiscent of caramel. The only pasteurised Red Leicester made in Leicestershire.

### SOMERSET BRIE

Somerset Brie is creamy with a mild, fresh flavour and a soft edible white rind. The curd is the colour of straw, and as it ripens from the outside in, it becomes softer, richer and with a fuller flavour. Made with pasteurised cows milk it is suitable for vegetarians.

### QUICKES GOATS CHEESE

Using all her years of experience in making world class cheddars, Mary Quicke uses local West Country goats milk to make this goats cheddar. With a sharp white pate it balances the taste of goats milk with a traditional cheddar and is matured for up to 12 months. It has a deep, sweet, nutty flavour.



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



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