

THE WHEATSHEAF

PUB & GRILL

Main Menu

STARTERS

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

Salads

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



Naturally Reared Prime Beef

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

100Z RUMP GF	£19.50
80Z RIBEYE GF	£22.50
100Z SIRLOIN GF	£27.00
80Z FILLET GF	£32.00
160Z CHATEAUBRIAND GF	£55.00
240Z RIB ON THE BONE GF	£50.00

ADD A SURF OPTION TO ANY STEAK

• KING PRAWN SKEWER GF	£5.00
• LOBSTER FRITTERS	£5.75

SIGNATURE SAUCES

• 5 PEPPERCORN GF	
• WILD MUSHROOM GF	
• BÉARNAISE GF	

HOUSE BUTTERS

• GARLIC & PARSLEY GF	
• BLUE CHEESE GF	
• RED WINE & SHALLOT GF	

CHARGRILL

Served with the choice of 1 Side

MIXED GRILL GFA 5oz Rump, Chicken Breast, Woburn Sausage, Mushroom & Fried Egg	£19.50
RACK OF BBQ PORK RIBS GF Celeriac Slaw	£15.75
HALLOUMI & PEPPER SKEWERS v, GF Harissa Dip	£12.75
PRIME BEEF BURGER GFA Red Leicester, Onion Jam, House Burger Relish add bacon £2, add fried egg £1	£13.50



Fresh Seafood

Fresh British fish and shellfish
delivered daily from
Stickleback Fish

PLEASE SEE THE BOARD

THE REST

BUTTERNUT SQUASH & SPINACH WELLINGTON v Pomegranate & Orange	£12.50
BEEF BRISKET BOURGUIGNON GF Bubble & Squeak Mash, Celeriac Purée	£16.00
ROAST CHICKEN SUPREME Smoked polenta, tarragon wild mushrooms	£16.50

SIDES

CHIPS , Sea Salt & Pepper v, GF, DF	£3.50
SWEET POTATO FRIES v, GF, DF	£4.00
MAC & CHEESE BITES v	£3.50
BROCCOLI , Chilli & Almonds v, GF, N, DFA	£3.50
GRILLED CORN THE COB v, GF, DFA	£3.50
WINTER LEAF & RADISH SALAD v, GF, DF	£3.50
CELERIAC SLAW 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)

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

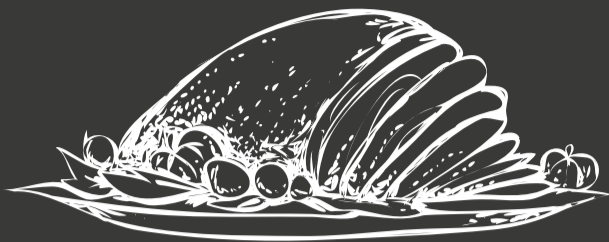
See what we are up to...

 @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 ^{GFA} £14.75

SLOW-COOKED LAMB SHOULDER ^{GFA} £14.50

PORK LOIN ^{GFA} £13.75
Bramley Apple Sauce & Crackling

BUTTERNUT SQUASH, SPINACH ^{V, N, GFA} £12.75
& **PISTACHIO NUT ROAST**
Shallot Gravy

ALL 3 MEATS ^{GFA} £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

DESSERTS

3 SCOOP ICE CREAM COUPE ^{GF} £5.50
Vanilla Pod, Chocolate, Honeycomb

WARM PUMPKIN & MAPLE PIE £6.50
Honeycomb Ice Cream

ICED WHITE CHOCOLATE MOUSSE ^{GFA} £6.75
Raspberry Curd & Shortbread

STICKY TOFFEE PUDDING ^{GF} £6.50
Vanilla Ice Cream

Cheeses

BRITISH CHEESEBOARD ^N

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.



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