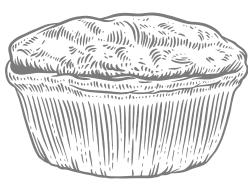




## Ala Carte Menu

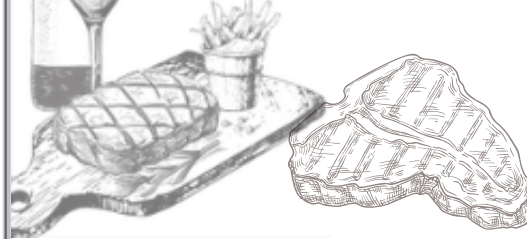
### PIE TUESDAY

Join us every Tuesday for the ultimate winter warmer! Indulge in our homemade pies, served with creamy buttery mash and seasonal vegetables, the perfect comfort food for a chilly evening. Pair it with a complimentary pint or glass of wine, all for just £18.50.



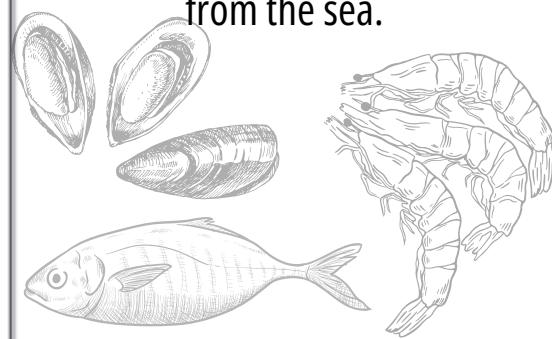
### STEAK WEDNESDAY

Choose from our meat counter's selection of succulent, 100% British, locally sourced steaks from Buckingham Butchers. Pair your steak with our delicious sides and rich sauces, all cooked your way for the perfect Wednesday night feast.



### FISH THURSDAY

Get hooked on flavour! Choose from our display counter, with the freshest catch from the world-famous Billingsgate Market. Our chefs create a new line-up of dishes every month, a true feast from the sea.



DIAMOND  
- CLUB -

## HAVE YOU JOINED?

**20% OFF food bill, Mon-Fri.**

For members over 50's.  
Scan the QR to join in:



Ask us  
about our  
**Lighter Bites  
Menu.**



THE • GREAT • BRITISH • INNS • GROUP



# Ala Carte Menu

## GRAZERS

3 FOR £18 | 4 FOR £22

Halloumi Sticks & Sweet Chilli - V	£7.50	Rustic Bread Board - VEA	£6	Falafel & Hummus - VE	£7.50
Mixed Marinated Italian Olives - VE	£4	With balsamic & olive oil		Served with a creamy hummus & pitta bread	
		Honey Glazed Chorizo	£8	Bourbon Pork Belly Skewer	£7.50
		With honey yogurt		Topped with chilli, spring onion and a pork scratching straw	

## STARTERS

Seasonal Soup of the Day - VEA	£7	Camembert Sharer Board - V	£15.50	Chicken and Liver Pate	£7.50
Made daily to reflect the taste of the season, using the freshest vegetables, with warm rustic bread.		Honey, Garlic & Rosemary Camembert, served hot with warm rustic bread.		With caramelised red onion chutney & rustic bread.	
Garlic Mushrooms - VEA	£8	Moules Marinière	£8	Chicken Wings	£8
Cooked in garlic cream on toasted sourdough topped with green leaves & parmesan.		Rope grown mussels in a creamy white wine sauce served with crusty ciabatta.		Chilli & citrus glaze topped with spring onion and rocket.	
				Homemade Fish Cakes	£8.50
				Market fresh fish cakes with lime & dill mayo.	

## HOUSE STAPLES

Line Caught Fish & Chips	£18.50	Homemade Pie of the Day	£18.50
Pilsner battered fish, with thick cut chips, minted pea purée & tartar sauce.		Our fillings reflect the fresh ingredients of the season, served with thick cut chips & peas or buttery mash & the season's finest vegetables.	
Pan Fried Lambs Liver	£17	Vegetarian Wellington - VEA	£18.50
Served with buttery mash, garden peas, topped with crispy bacon & fried onions.		Golden puff pastry filled with mushroom and stilton, served with buttery mash, seasonal vegetables, and gravy. <i>Vegan option available.</i>	
Moules Marinière	£22	Chicken Caesar Salad - VEA	£19
Rope grown mussels in a white wine & shallot sauce, skinny fries & rustic bread.		Crisp lettuce, homemade caesar dressing, anchovies, croutons & cracked black pepper, topped with parmesan shavings.	
Sausage & Mash - VEA	£16.50		
A trio of our Butchers Finest British pork and leek sausages with buttery mash, garden peas, fried onions & thick gravy.			

## SEASONAL DISHES

Smithfield Pork Belly	£21.50	Wild Mushroom Farfalle - V	£19
Glazed with apple infused gravy, served with buttery mash, and seasonal vegetables.		Garlic & white wine cream sauce, spinach, parmesan shavings and toasted garlic ciabatta.	
Pan Seared Duck Breast	£25	+Add grilled chicken breast for £3	
With dauphinoise potatoes, roasted root vegetables and cherry jus.		Lemon & Caper Hake	£23.50
Smoked Bacon & Chicken	£21	Pan fried Hake on a bed of sautéed new potatoes, green beans and topped with cherry tomatoes with lemon & caper butter.	
Ballotine			
Stuffed with spinach, sundried tomatoes and mascarpone with crushed potatoes and seasonal vegetables.		Slow Cooked Lamb Shank	£22.50
Homemade Fisherman's Pie	£18.50	Slow cooked lamb shank served with buttery mash, roasted root and green vegetables with mint and red currant gravy.	
In a creamy white wine sauce, topped with buttery mash and baked until golden. Served with seasonal greens.			

## FROM THE GRILL

Cajun Half Roasted Chicken	£19	Honey BBQ Ribs	£23
Buckingham Butchers half roasted chicken in our Cajun rub, served with thick cut chips, corn on the cob & house slaw.		Marinated & coated in a sticky and sweet sauce, served with thick cut chips, corn on the cob & house slaw.	

## STEAKS

30-Day Dry Aged Prime Cuts specially selected from our Master Butcher

Sirloin 227g	£29.50	Fillet 198g	£33.00
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All of our steaks are topped with crispy onions, served with mushroom, tomato and thick cut chips.

### Sauces

£4

- Brandy & Peppercorn
- Garlic Herb Butter
- Bernaise
- Diane
- Chimichurri
- Creamy Mushroom

Add King Prawns

£8

## BURGERS

All burgers are served in a toasted brioche bun with a pickled gherkin, lettuce, red onion & beef tomato & burger sauce with a side of slaw, skinny fries or thick cut chips.

### THE WHEATSHEAF BURGER

£17

Butchers Chuck & Rib Beef Burger with pickled gherkin, crispy lettuce, red onions & beef tomatoes, burger sauce & cheese. **Double up for an extra £4**

### OUR FAMOUS BURGERS

£19

The California	Mushroom Double Swiss	Smokey Joe
Veggie patty, homemade guacamole, halloumi & crispy fried onions.	Beef patty, creamy garlic mushrooms topped with cheddar cheese.	Beef patty, Monterey jack cheese, smoked bacon & BBQ sauce.
The Porkie	El Diablo	The Royal
Beef patty, BBQ pulled pork, apple jam, cheese & crispy fried onions.	Beef patty, spicy jack cheese, peri peri sauce & jalapeños.	Buttermilk chicken, melted brie, bacon & red onion chutney.

### SWAP ANY PATTY FOR:

Butchers Chuck & Rib Beef Burger | Free-range Buttermilk Chicken | Veggie Patty - VE

## SIDES

£4.50

Skinny Fries  
Thick Cut Chips

Buttery Mash  
Cheesy Garlic Bread

Hand Battered Onion Rings  
Seasonal Mixed Salad

Please, ask your server for our Gluten Free options.

Upgrade to sweet potato fries on all dishes for £2

ALLERGENS. It is important to inform your server of any allergies or intolerances you have before ordering. Our kitchens have procedures in place to address the risks of cross-contamination, but we cannot guarantee the total absence of allergens due to the fast-paced environment.

### DIETARY REQUIREMENTS

V - VEGETARIAN  
VA - VEGETARIAN AVAILABLE  
VE - VEGAN  
VEA - VEGAN AVAILABLE