



The Wheatsheaf

BOW BRICKHILL

Ala Carte Menu

Established in the 1600s, The Wheatsheaf offers a delightful blend of tradition and fresh flavours, we want to celebrate the character of our charming pub and the community we belong too.

We take pride in sourcing the finest ingredients, with a focus on local Buckingham butchers and local family run farms.

Our commitment to seasonal, high-quality produce and exceptional service ensures a dining experience that is both memorable and fulfilling.

Dietary Information:

V: Vegetarian | **VE:** Vegan | **GF:** Gluten-Free
VEA: Vegan available **VA:** Vegetarian available

If you have any food allergies, intolerances, or sensitivities, please inform your server before placing your order. While we strive to accommodate all dietary needs, please note that our kitchens handle various allergens, and we cannot guarantee that any dish will be completely allergen-free.

APPETIZERS & SNACKS

3 FOR £16 | 4 FOR £20

V VP Halloumi Sticks & Sweet Chilli £7 With a sweet chilli dip	V VP Warmed Rustic Bread Board £6 With balsamic olive oil	VE Falafel & Hummus £6.50 Served with a creamy hummus & pitta bread
VE Mixed Marinated Italian Olives £5 Mixed olives with a blend of olive oil	Honey Glazed Chorizo £6.50 With honey yogurt	VE Hummus £5 With a chilli oil & bread

STARTERS

V VP Seasonal Soup of the Day £7 Made daily to reflect the taste of the season, using the freshest vegetables, with warm rustic bread	V.A Artisan Cheese Fondue to Share £20 Melted cheese, garlic mushrooms, honey glazed chorizo & warmed rustic bread	Chicken Liver Parfait £8 Served with caramelised red onion chutney & warmed rustic bread
Blackened Chicken Wings £8 Coated in our spicy Cajun rub served, topped with spring onions & chilli oil	VE Roasted Cauliflower Bites £7.50 Roasted cauliflower coated in a spicy rub, topped with spring onions, chilli oil & hot honey	Gambas Pil Pil £12 King prawns & chorizo in a garlic chilli olive oil, with warmed rustic bread

HOUSE STAPLES

Line Caught Fish & Chips £17 Pilsner battered market fresh fish, with pub chips, minted pea puree & tartar sauce	V.A Homemade Pie of the Day £17 Our fillings reflect the fresh ingredients of the season, served with hand cut chips & peas or buttery mash & the season's finest vegetables
Pan Fried Lambs Liver £18 Served with buttery mash, garden peas, topped with crispy bacon & fried onions	V.A Buckingham Butchers Sausage & Mash £16 A trio of our Butchers Finest British sausages with mustard infused mash, garden peas, fried onions & thick gravy
Moules Marinière £21 Rope grown mussels in a white wine & shallot sauce, skinny fries & rustic bread	V.A Caesar Salad £13 Crisp romaine hearts, homemade caesar dressing, anchovies, croutons, lemon zest & cracked black pepper. Add free-range chicken breast + £3
Smithfield Pork Belly £20 Rolled pork belly with chef's special stuffing, buttery mash, the best vegetables of the season & thick gravy	

SEASONAL DISHES

Bedfordshire Beef Cobbler £20 Braised British beef in a rich red wine gravy, topped with a cheese cobbler, with a side of creamy mash & seasonal vegetables	Chalkstream Trout £22 Pan fried fillet of trout with smoked chorizo, crushed potatoes, garden peas and cabbage fricassee
V.A VP Chicken Parmagiana £19 Panko coated Buckingham Butchers chicken breast in our marinara sauce, served with tenderstem broccoli & seasonal vegetables. Swap for aubergine VE	V VP Barrel Aged Feta Salad £14 Medley of vine-ripened heirloom tomatoes, cucumber, red onions and mixed salad leaves, with Kalamata olives & barrel-aged feta cheese, extra-virgin olive oil & a splash of aged balsamic vinegar. Swap feta for falafel VE
VE Roasted Cauliflower Steak £17 Oven-roasted cauliflower steak in a chimichurri dressing of fresh herbs, garlic, and a touch of citrus served with skinny fries	Lamb Ragù £22 Tender lamb shoulder slowly braised in a rich wine and tomato sauce on a bed of rigatoni pasta

FROM THE GRILL

Cajun Half Roasted Chicken £19 Buckingham Butchers half roasted chicken in our Cajun rub, served with pub chips, corn on the cob & house slaw, or buttery mash & vegetables of the season	Honey BBQ Ribs £21 Marinated & coated in a sticky and sweet sauce, served with pub chips, corn on the cob & house slaw
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STEAKS

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

Sirloin 8oz £29	Fillet 8 oz £33
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All of our steaks are topped with crispy onions, served with mushroom, tomato and pub chips.

SAUCES £4

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

ADD KING PRAWNS £8

BURGERS

All burgers are served in a toasted brioche bun with a side of slaw, skinny fries or pub chips.

THE WHEATSHEAF BURGER £14

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

OUR FAMOUS BURGERS £18

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

SWAP ANY PATTY FOR:

Butchers Chuck & Rib Beef Burger | Free-range Buttermilk Chicken | **V** Veggie Pattie

SIDES £4

VE Skinny Fries

VE Pub Chips

V Buttery Mash

V Cheesy Garlic Bread

V Hand Battered Onion Rings

VE 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.

VE Vegan | **V** Vegetarian

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