

Valentine's Day at The Wheatsheaf

♥ STARTERS ♥

Pan Seared Scallops £14 (gf)

chorizo & chilli sauce, crispy pancetta petals, red aranath

Beef Shin & Oxtail Croquette £13 (gfa/df)

poached egg, smokey barbecue sauce, fresh chives

Spinach, Pea & Ricotta Tart £10 (gf)

charred tenderstem broccoli, chimichurri salad

Tomato & Parmesan Soup £7.50 (gfa/dfa)

basil, parmesan crostini, homemade focaccia, Maldon salted butter

SHARING Charcuterie Board £24 (gfa/df)

cured meats and salamis, hummus, cheddar block, mixed olives, red onion chutney, homemade focaccia

♥ MAINS ♥

Breaded Chicken Ballotine £20 (gfa)

cream cheese & chive filling, parmentier potatoes, creamed leeks, tenderstem broccoli, red wine & veal jus

Spinach & Mushroom Pithivier £20 (gfa/df)

garlic & rosemary new potatoes, seasonal veg, wild mushroom vegan jus

Pan Seared Seabass £21 (gf)

saffron risotto, fresh mussels, king prawns, fresh chives, lemon wedge

Roast Lamb Rump £24 (gf/dfa)

creamy mashed potato, honey glazed carrot, seasonal vegetables, minted veal jus

SHARING 16oz Sirloin & Cheese Fondue £70* (gf)

roasted truffle mushrooms, blistered vine cherry tomatoes, chunky chips, peppercorn sauce, watercress salad. *Free Bottle of House Wine Included**

♥ TO FINISH ♥

Petit Fours £9.50 (gf)

chocolate fudge brownie, vanilla cheesecake with fresh raspberries, lemon tart with crumbled meringue, chocolate & strawberry shortbread biscuit

Homemade Apple Pie £9

cinnamon creme fraiche, raspberry crumb, warm custard

Cheeseboard £13 (gfa)

trio of local cheeses, grapes, chutney, mixed crackers

SHARING Chocolate Fondue £18 (gfa)

homemade shortbread biscuits, marshmallows, fresh strawberries

*GF: gluten free GFA: gluten free available
DF: dairy free DFA: dairy free available*