

The Wheatsheaf

BOW BRICKHILL

Ala Carte Menu

Diamond Club



**DIAMOND
- CLUB -**

20% OFF food bill, Mon-Fri.

For our members over 50's.

Scan the QR to join in:

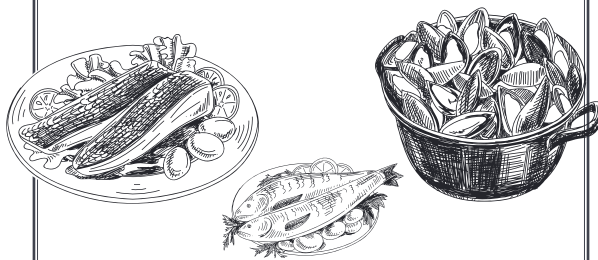


Ask us about our
Lighter Bites Menu.

Fish Night

Join us for our monthly fish night; fresh, seasonal, seafood from local Fishmonger, straight from our counter to your plate.

8/May | 12/June
10/July | 14/Aug | 11/Sept



Steak Night

A selection of succulent, 100% British, locally sourced steaks from Buckingham Butchers, with your favourite sides and sauces. Cooked your way!

22/May | 26/June | 24/July
28 Aug | 25 Sept



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.

www.wheatsheafpubandgrill.co.uk





A la Carte Menu

APPETIZERS & SNACKS

3 FOR £19 | 4 FOR £25

✓ Halloumi Sticks & Sweet Chilli £7.5	Honey Glazed Chorizo £7.50
With a sweet chilli dip	With yogurt
✓ Mixed Marinated Italian Olives £4	✓ Falafel & Hummus £6.50
Mixed olives with a blend of olive oil	Served with a creamy hummus & pitta bread
✓ ^{VE} Warmed Rustic Bread Board £6	Pork Belly Bites £7.5
With balsamic olive oil	Teriyaki bites topped with chilli, onion & sesame seeds

STARTERS

Chicken Wings £8	Gambas Pil Pil £12	Homemade Crab Cakes £9
Chilli & citrus glaze topped with spring onion and rocket	King prawns & chorizo in a garlic chilli olive oil, with warmed rustic bread	Freshly made crab cakes with charred lemon & tarragon mayonnaise
✓ Caprese Salad £8	Chorizo Croquettes £7.5	✓ Garlic Mushrooms £8
Vine-ripened tomatoes, creamy mozzarella slices, fresh basil, & a drizzle of balsamic glaze	Homemade crispy croquettes served with alioli dip	Cooked in garlic cream on toasted sourdough with rocket & parmesan crumb

—| HOUSE STAPLES |—

Moules Frites £21
Rope grown mussels in a chorizo or white wine sauce with skinny fries & a ciabatta strip
^{VE} Homemade Pie of the Day £18.5
Our fillings reflect the fresh ingredients of the season, served with hand cut chips & peas or buttery mash & the season's finest vegetables
Chicken Schnitzel £19.5
Panko coated, free range chicken schnitzel served with sweet potato fries, green seasonal vegetables & chorizo sauce
Line Caught Fish & Chips £18.5
Pilsner battered market fresh fish, with pub chips, minted pea puree & tartar sauce
^{VE} Trio of Sausages & Mash £16.5
A trio of our Finest British sausages with mustard infused mash, garden peas, fried onions & thick gravy

—| SEASONAL DISHES |—

Crayfish & Prawn Lemon Linguine £22.5	✓ Grilled Halloumi & Vegetable Skewer £19
With fresh lemon zest, garlic and herbs in a silky white wine sauce, served over fresh linguine	Served with pitta bread, grilled corn, salad, hummus & sweet chilli dip
Cherry Infused Lamb Rump £25	Pan Fried Seabass £23.5
Pan fried in mint oil accompanied by a cherry jus, served with roasted garlic potatoes & tender stem broccoli, topped with pine nuts	On a bed of roasted vine tomatoes & salted samphire, cooked in garlic butter, served with crushed potatoes & fresh summer greens
Chicken & Chorizo Tagliatelle £21	Teriyaki Pork Belly £21
In a parmesan chorizo & white wine sauce, with a rocket garnish & fresh chilli, served with garlic bread	Rolled pork belly served on a bed of glass noodles with stir fried vegetables

SALADS

Chicken Caesar Schnitzel £19	Gambas & Chorizo £22	✓ Tomato & Mozzarella £18
Sea salted free range chicken schnitzel, with a caesar coated crispy iceberg lettuce, topped with grated parmesan & olive oil	Sweet corn salsa, lemon & pineapple vinaigrette, on a bed of mixed leaves & topped with coriander	Vine-ripened tomatoes & creamy mozzarella in basil oil, & a drizzle of balsamic glaze, topped with fresh basil

FROM THE GRILL

Cajun Half Roasted Chicken £19	Honey BBQ Ribs £23
Half roasted chicken in our cajun rub, served with pub chips, corn on the cob & house slaw, or buttery mash & vegetables of the season	Marinated & coated in a sticky and sweet sauce, served with pub chips, corn on the cob & house slaw

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
- Bernaise
- Chimichuri
- Garlic Herb Butter
- Diane
- 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 £17

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

OUR FAMOUS BURGERS £19

✓ The California	Mushroom Double Swiss	Smokey Joe
Veggie pattie, homemade guacamole, halloumi & crispy onions	Beef pattie, creamy garlic mushrooms topped with cheddar cheese	Beef pattie, Monterey jack cheese, smoked bacon & BBQ sauce
The Porkie	El Diablo	The Royal
BBQ pulled pork, beef pattie, apple jam, cheese & crispy onions	Beef pattie, 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 Pattie**

SIDES £4

- ✓** Skinny Fries
- ✓** Pub 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

✓ Vegan | **✓** Vegetarian
^{VE} Vegan Available | **^{VE}** Vegetarian Available