

## The Wheatsheaf Pub and Grill, Farnham

Proud to be part of

## **Farnham Food Fortnight**

Hosting our Feature Menu on

# Saturday 19th September 2015

#### **STARTERS**

Soup of the day served with fresh bread Sussex pheasant and chestnut terrine, Cumberland sauce and toasted sourdough Roasted red pepper, onion and goats cheese Bruschetta (V)

#### MAINS

Hand pressed prime beef burger <u>or</u> 60z Surrey steak with seasoned chips (£2.50 supplement)

Beer battered haddock and chips served with buttered peas

Lingfield sausage, buttered mash and sautéed kale with red wine jus

Butternut squash, soy bean and sage risotto with dressed rocket (V)

#### DESSERTS

Sticky toffee pudding with salted caramel sauce and vanilla cream

Cambridge burnt cream

2 scoops of meadow cottage ice cream

### TWO COURSES £9.95 / THREE COURSES £12.95

FOOD ALLERGIES AND INTOLERANCES
BEFORE ORDERING PLEASE SPEAK TO YOUR SERVER ABOUT YOUR
REQUIREMENTS.

Come see us on **Saturday 19<sup>th</sup> September** and enjoy a preview to our new autumn Mid-Week Menu. Full of fresh, local and seasonal delights!

Available every week

Monday – Thursday: 12:00pm – 2:30pm / 5:30pm – 6:30pm

Fridays: 12:00pm – 6:30pm

To avoid disappointment book a table, call us on 01252717135

We look forward to welcoming you soon.

Warmest regards,

The Wheatsheaf Team. bookings@thewheatsheaffarnham.co.uk