

Starters & Nibbles

Nibbles

Homemade sea salt & rosemary foccacia with oil and balsamic vinegar £5
add marinated olives £3

Halloumi fries, lightly battered and deep fried with a sweet chilli dip £8 (gf/v)

Breaded whitebait with tartar dip £8

Pork belly bites with Hoi-Sin, BBQ, sesame and chilli £8

To Share

Baked Camembert with hot honey and thyme, ciabatta & red onion marmalade £18 (gfo)

Starters

Seasonal soup served with grilled sourdough £7.50 (gfo/vg)

Chorizo and Chicken croquettes with a Parmesan and truffle mayo £8

Dressed Greek salad- olives, feta, peppers, cucumber and tomato £8 (vg)
-Vegan option available

Tempura king prawns coated with sweet chilli and sesame £9

Chicken liver pate, with brandy and hot honey, served with toasted foccacia and onion chutney £8.50

Main Courses

To Share

Wheatsheaf Sharing platter
Smoked Salmon pate, salt and pepper calamari, whitebait, king prawns and smoked mackerel, with a caper salad, & toasted ciabatta, served with Ailoi, sweet chilli and tartar dips £32
Add a bowl of fries £2

Chefs pie of the day

Chefs hand raised 'proper' pie of the day served with mash or chunky chips, seasonal veg and gravy £18.50

Chicken Supreme

with a tarragon cream sauce, potato terrine and buttered tenderstem broccoli £20 gf

Pan Roasted Lamb Rump

served with rosemary and garlic roasted new potatoes, green beans and a red wine jus £24

Sid's Curry

medium spiced curry, bursting with flavour, served with rice, poppadom and chutney
Chicken £18 - vegetable £17

Pan Fried Seabass

Sea bass fillet, saffron cream sauce, samphire, and crispy fish cake £22

6oz Steak Burger

with smoked bacon jam, Monterey Jack Cheese, burger sauce, pickles and coleslaw, in a seeded bun with fries £18 gfo

Beer Battered fish

served with minted crushed peas, chunky chips and homemade tartar sauce £18 (gfo)

Beetroot & Goats Cheese Risotto

served with fresh Parmesan shavings and herb oil £18 (vegan option available)

Wholetail Scampi

Breaded Whitby scampi, chunky chips, minted crushed peas and homemade tartar sauce £17

Falafel Burger

topped with Baba ganoush (smashed aubergine, tahini, olive oil, lemon juice and garlic) in a seeded bun, served with salad and fries £18 (vg/gfo)

Sides

Chefs Coleslaw £3

Side of seasonal vegetables £4
Bowl of buttered new potatoes £4

Bowl of fries
Bowl of chunky chips £4
House Salad £4

Please advise when placing your order of any allergies or if you have a food intolerance

Service charge is at your discretion and can be added to the bill at the time of paying

GFO- gluten free option
VG- vegan

Lunchtime Plates available 12-2.30pm

Toasted Bacon, Brie and cranberry served on white sourdough, with fries and side salad £14 (gfo)

Vine tomato, Mozzarella and pesto on foccacia with fries and side salad £12 (gfo)

Smoked salmon, cream cheese, dill and cucumber on a granary sub roll with fries and side salad £16 (gfo)

Baked ham, watercress and mustard served on thick cut white or brown bread, with fries and side salad £14 (gfo)

Mature Cheddar cheese and onion chutney served on thick cut white or brown bread with fries and side salad £13 (gfo)
(vegan option available)

Jacket Potatoes available 12-2.30pm

All served with a dressed salad

Oven baked jacket potato served with mature cheddar and baked beans £7.50

Oven baked jacket potato served with Sid's house curry
choose from chicken or vegetable £9

Oven baked jacket potato served with Prawns in Marie `rose sauce £9.50

Oven baked jacket potato served with tuna mayonnaise £8

Sides

Chefs Coleslaw £3 (vg)

Side of seasonal vegetables £4
Bowl of buttered new potatoes £4

Bowl of fries
Bowl of chunky chips. £4
House Salad £4



See black board for our daily specials

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GFO- gluten free option
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Starters & Nibbles

Nibbles

Homemade sea salt & rosemary
foccacia with oil and balsamic vinegar
£5
add marinated olives £3

Halloumi fries, lightly battered and
deep fried with a sweet chilli dip £8
(gf/v)

Breaded whitebait with tartar dip £8

Pork belly bites with Hoi-Sin, BBQ,
sesame and chilli £8

To Share

Baked Camembert with hot honey
and thyme, ciabatta & red onion
marmalade £18 (gfo)

Starters

Seasonal soup served with grilled
sourdough £7.50 (gfo/vg)

Chorizo and Chicken croquettes with a
Parmesan and truffle mayo £8

Dressed Greek salad- olives, feta,
peppers, cucumber and tomato £8 (vg)
-Vegan option available

Tempura king prawns coated with sweet
chilli and sesame £9

Chicken liver pate, with brandy and hot
honey, served with toasted foccacia
and onion chutney £8.50



Main Courses

To Share

Wheatsheaf Sharing platter
Smoked Salmon pate, salt and pepper calamari, whitebait, king prawns and
smoked mackerel, with a caper salad, & toasted ciabatta, served with
Ailoi, sweet chilli and tartar dips £32
Add a bowl of fries £2

Chefs pie of the day

Chefs hand raised 'proper' pie of the day
served with mash or chunky chips,
seasonal veg and gravy £18.50

Chicken Supreme

with a tarragon cream sauce, potato
terrine and buttered tenderstem broccoli
£20 gf

Pan Roasted Lamb Rump

served with rosemary and garlic roasted new
potatoes, green beans and a red wine jus £24

Sid's Curry

medium spiced curry, bursting with flavour,
served with rice, poppadom and chutney
Chicken £18 - vegetable £17

Pan Fried Seabass

Sea bass fillet, saffron cream sauce,
samphire, and crispy fish cake £22

6oz Steak Burger

with smoked bacon jam, Monterey Jack
Cheese, burger sauce, pickles and coleslaw,
in a seeded bun with fries
£18 gfo

Beer Battered fish

served with minted crushed peas, chunky chips
and homemade tartar sauce
£18 (gfo)

Beetroot & Goats Cheese Risotto

served with fresh Parmesan shavings and
herb oil £18 (vegan option available)

Wholetail Scampi

Breaded Whitby scampi, chunky chips,
minted crushed peas
and homemade tartar sauce £17

Falafel Burger

topped with Baba ganoush
(smashed aubergine, tahini, olive oil, lemon juice and
garlic) in a seeded bun, served with salad and fries £18
(vg/gfo)



Sides

Chefs Coleslaw £3

Side of seasonal vegetables £4

Bowl of buttered new potatoes £4



Bowl of fries
Bowl of chunky chips £4
House Salad £4