Sunday Menu

Starters & Nibbles

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

Homemade soup of the day with warm sourdough £7.50 (gf)

Tempura king prawns in sweet chilli and sesame £9

Chorizo sausage bites ,coated in honey and red wine £8

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

Main Courses

Roasts

32 day aged Roast Sirloin of Beef £19
Pan Roasted skin on chicken `breast £17.50
Slow Roasted belly pork £17.50
Roasted Leg of Lamb £19.50
Beetroot and butternut squash Wellington £16 (vg)

All served with Beef fat roast potatoes, Yorkshire pudding, honey roast vegetables, braised red cabbage, broccoli and gravy- all gluten free

Classics

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

Beer Battered fish

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

Pan Fried Seabass

Sea bass fillet, saffron cream sauce, samphire, green beans and new potatoes £22

6oz Steak Burger

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

Falafel Burger

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

Sides

Cauliflower cheese bake £4

Roast potatoes £3
Buttery mashed swede £3

Pigs in blankets £4

Yorkshire puddings £2

all `gluten free

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

The Wheatsheaf

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

Chicken 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 sausage bites coated in honey and red wine £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, salt and pepper calamari, whitebait, Tempura 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 Schnitzel

with truffle butter, little Gem lettuce and Caesar salad and fries £20

Sirloin Steak & Watercress Salad

10oz Sirloin with roasted tomatoes, field mushrooms, chunky chips & watercress salad £32- Add peppercorn sauce £2

Sid's House Curry

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

Pan Fried Seabass

Sea bass fillet, saffron cream sauce, samphire, green beans and new potatoes £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 garden 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, garden 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, red onion salsa and fries £18 (vg/gfo)

Seafood Tagliatelle

Prawns, mussels, clams and squid in a white wine cream sauce, with fresh Parmesan shavings £20

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

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The Wheatsheaf

Lunchtime Plates
available 12-2.30pm

Toasted Bacon, Brie and cranberry
served on white sourdough,
with fries and side salad £14 (gf0)



Vine tomato, Mozzarella and pesto
on foccacia with fries and side salad £12 (gf0)

Fish finger and homemade tartar sauce
on a granary sub roll with fries and side salad £16 (gf0)

Baked ham, watercress and mustard
served on thick cut white or brown bread, with fries
and side salad £14 (gf0)

Mature Cheddar cheese and onion chutney
served on thick cut white or brown bread
with fries and side salad £13 (gf0)
(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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