The Wheatsheaf

FRESHLY PREPARED FOOD

STARTERS & NIBBLES

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

Butternut squash, sage and roasted red pepper arancini finished with fresh Parmesan £8.50 (v/su)

Pan Fried King Prawns in fresh chilli and Garlic Butter served with warm ciabatta £9

Sea Salt and Rosemary Focaccia
served with balsamic oil £5
Add marinated olives £3

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

Wild mushrooms with Stilton, wilted spinach and toasted walnuts served on sourdough £8 (v, gfo)

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

Breaded whitebait with tartare dip £8

MAIN COURSES

Sid's House Curry

Medium spiced curry, bursting with flavour, served with rice, poppadum and chutney

Chicken £18 | Vegetable £17 | GF

Chicken Supreme

Pan-roasted chicken supreme with potato terrine, tenderstem broccoli and roasted leek cream sauce £21

32 Day Aged Rump Steak

8oz Rump Steak, served with roasted tomatoes, Grilled Mushrooms and Chunky Chips £30 . Add peppercorn sauce £2

Pan Fried Seabass

Seabass fillet on roasted vegetable ratatouille with saffron potatoes and basil oil £24

Wild Mushroom and Spinach Risotto

served with fresh Parmesan shavings and herb oil £18

Falafel Burger

topped with Babaganosh (mashed aubergine, tahini, olive oil, lemon juice & garlic) in a seeded bun served with salad, red onion salsa and fries £18 (v/gfo)

Slow Roasted Pork Belly

Pork Belly with creamy mash, buttered savoy cabbage and a cider reduction £22

WHEATSHEAF CLASSICS

Chef's pie of the day

Chef's 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 £19 (gfo))

6oz Steak Burger

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

Whole Tail Scampi

Breaded Whitby scampi, chunky chips, garden peas and homemade tartare sauce £18

SIDES

Chefs Coleslaw £3

Side of seasonal vegetables £4

Bowl of buttered new potatoes £4



Bowl of fries or chunky chips £4

House Salad £4

Beer battered Onion Rings £4 (gfo)

Please advise when placing your order of any allergens or dietary requirements

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

GFO- gluten free option
V - vegetarian VG - vegan