

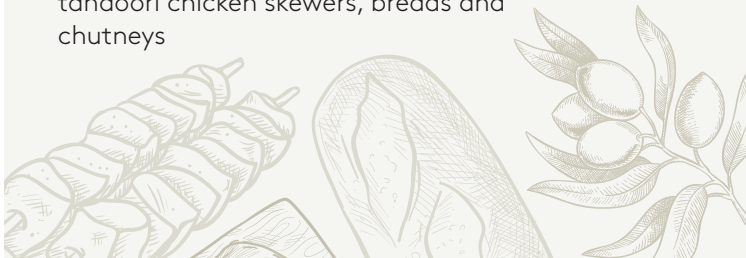
STARTERS

STEAMED MUSSELS	6.50
with freshly baked bread, white wine, garlic and cream	
TANDOORI CHICKEN SKEWERS	6.00
SALT'N'PEPPER COD	6.00
with sweet and sour peppers	
PAN FRIED WILD MUSHROOMS	6.15
garlic, cream sauce served on sourdough	
HOMEMADE SOUP OF THE DAY	5.00
with freshly baked bread	

CAESAR SALAD	6.00
crisp romaine lettuce, fresh anchovies, croutons, homemade dressing finished with parmesan shavings	
- Add chicken	3.00
FLAME GRILLED PIGS IN BLANKETS	5.50
with a honey mustard glaze	
HOMEMADE WELSH RAREBIT	6.00
on thick granary toast with spiced tomato chutney	

TO SHARE

THE WHEATSHEAF SHARER	14.00
mixed meats, olives, pigs in blankets, tandoori chicken skewers, breads and chutneys	



S	SIDE SALAD	3.00
	ONION RINGS	3.00
F	SKINNY FRIES	3.00
	CHUNKY CHIPS	3.00
	SEASONAL VEGETABLES	3.00
D	GARLIC BREAD	3.00
	GARLIC BREAD AND CHEESE	3.50
I	BREAD & BUTTER	1.50
	ROAST MINTED BABY NEW POTATOES	3.00
S	PEPPERCORN / MUSHROOM SAUCE	3.00

SANDWICHES

SERVED BETWEEN 12-5

CLUB SANDWICH	7.50
bacon, chicken, lettuce, tomato and mustard mayo on fresh bloomer bread	
HALLOUMI AND ROASTED RED PEPPER	6.50
with sweet chilli sauce	
FISH FINGER BUTTY	7.25
beer battered fish goujon on a bun, tartare sauce and pea dip	
GRILLED STEAK SANDWICH	8.45
red onion marmalade with grilled cheese	
GRATED CHEDDAR CHEESE	6.00
homemade chutney on fresh bloomer bread	

KIDS 8.00

Includes a bottle of fruit shoot and scoop of ice cream

BATTERED COD GOUJONS
BREADED CHICKEN STRIPS
TAGLIATELLE WITH FRESH TOMATO SAUCE
CHEESEBURGER
MINI STEAK

All served with skinny fries, peas or vegetable sticks

MAINS

BEER BATTERED FISH AND CHIPS 11.35

homemade mushy peas, tartare sauce

- Add bread and butter 1.50

BRAISED LAMB HENRY 14.95

creamed mash, buttered savoy, parsnips, and a redcurrant mint jus

MAPLE CURED BACON CHOP 11.25

with pineapple jam, chunky chips and garden peas

PAN FRIED SALMON FILLET 11.65

crushed new potatoes, buttered greens and a white wine tarragon cream

HOMEMADE BEEF BURGER 12.00

topped with smoked bacon, cheddar cheese, onion ring, with skinny fries and coleslaw

8OZ SIRLOIN STEAK 16.45

cooked to your liking, with rustic thick chips, roasted tomato, grilled mushroom and homemade onion rings

- Add peppercorn / mushroom sauce 3.00

TRIO OF PORK SAUSAGE 11.25

with bubble and squeak, and caramelised onion gravy

WILD MUSHROOM AND PARMESAN TAGLIATELLE 10.15

with a white wine cream sauce

SWEET POTATO CURRY 9.85

with sweet potato bhaji and sticky coconut rice

HOMEMADE CHICKEN CURRY 10.95

with coconut rice, bhaji and naan

CHEF SPECIAL

Homemade pie of the day,
creamy mash, mushy peas and gravy

10.45

SUNDAY ROAST

ONLY SERVED SUNDAYS

13.00

ROAST BEEF STRIP LOIN

ROAST PORK WITH CRACKLING

ROAST CHICKEN BREAST

WILD MUSHROOM WELLINGTON

All roasts served with Yorkshire puddings, roast potatoes, smooth mash potato, seasonal vegetables and homemade gravy or vegetarian gravy

ALLERGY AWARENESS!

Please speak to a member of The Wheatsheaf staff about ingredients in your meal when making your order

DESSERTS 6.50

STICKY TOFFEE PUDDING

with butterscotch sauce

CHOCOLATE BROWNIE

VANILLA CRÈME BRÛLÉE

with shortbread

HOMEMADE APPLE CRUMBLE

BAKED VANILLA CHEESECAKE

All above served with ice cream, or fresh cream

HOT DRINKS

TEA 2.50

AMERICANO 2.50

LATTE 2.75

CAPPUCCINO 2.75

HOT CHOCOLATE 2.75

LIQUEUR COFFEE 3.95