



STARTERS

Roasted Butternut Squash Soup £6
Toasted pumpkin seeds, turmeric yoghurt,
warm baguette, cultured butter. (v)

Ham Hock Terrine £8
Piccalilli, pickled mustard seeds, toasted bread.

Cured and Torched Mackerel £7
Pickled fennel, mussel purée.

Chorizo and Manchego Croquettes £7
Romesco sauce, roasted garlic aioli.

Squid Ink Risotto £8
Crispy squid, fried almonds and garlic.

Spiced Beetroot and Braised Leek Salad £7
Toasted walnuts, pomegranate dressing. (v)



SHARERS

From The Farm £15
Pigs in blankets with honey mustard dip, chicken goujons
with katsu curry sauce, truffle and Parmesan chips.

From The Sea £15
Crispy squid with roasted garlic aioli, smoked salmon
pate with pitta bread, whitebait with tartare sauce.

From The Land £15
Chickpea hummus with tortilla crisps, halloumi fries
with cranberry sauce, Jerusalem artichoke crisps
with thyme salt.

From The Deli £14
Freshly baked bread from Mandevilles family bakery,
red onion chutney, kalamata olives, selection of cured
meats and cheese and oils from
Godfrey Williams & Son, Sandbach.

MAINS

Traditional Roast Turkey £15
Pig in blanket, roast potatoes, pork and cranberry stuffing, winter vegetables, gravy.

Red Wine Braised Beef Cheek £18
Mashed potato, Jerusalem artichoke purée and crisps, tender-stem broccoli, braising jus.

Beer Battered North Atlantic Haddock £14
Hand cut chips, tartar sauce, pea purée.

Salmon Fillet £18
Peas a la française, roasted new potatoes, pickled mussels, herb oil.

Wild Mushroom and Chestnut Wellington £15
Creamed cabbage, roast potatoes, champagne sauce. (v)

Roasted, Pickled and Raw Cauliflower £16
Butterbean and roasted garlic mash, cauliflower leaf salsa, lemon oil. (v)

The Wheatsheaf Pie £18
Slow braised beef brisket and mushroom bourguignon in shortcrust pastry,
seasonal vegetables, gravy, hand cut chips.

8oz Beef Burger £17
Smoked bacon, cheddar cheese, beef tomato, shredded iceberg, burger sauce, hand cut chips.

Buttermilk Fried Chicken Burger £17
Red cabbage and carrot slaw, sweetcorn relish, hand cut chips.



STEAKHOUSE

All steaks are served with slow roasted field mushroom and plum tomato, garlic and pepper skin on fries, and a sauce of your choice.

8oz Beef Fillet Steak £31

9oz Dry Aged Ribeye Steak £28

10oz Prime Rump Steak £23

8oz Sirloin Steak £25

7oz Venison Steak £30

20oz T-Bone Sharing Steak £60

Served initially rare, this steak is served on a lava stone, giving you the freedom to cook your own steak at your table. Accompanied with a sauce of your choice, slow roasted field mushroom and plum tomato, wild mushrooms, tiger prawns and truffle parmesan chips.

SIDES

Truffle Parmesan Chips

Garlic and Pepper Fries

Tender-stem Broccoli, Fried Almonds & Garlic

Wilted Spinach

Dressed House Salad

£4 Each

SAUCES

Triple Peppercorn

Bearnaise

Red Wine Jus

Creamed Stilton

Roasted Garlic and Herb Butter

£3 Each

DESSERTS

Traditional Christmas Pudding £7

Brandy sauce.

Dark Chocolate Ganache Tart £8

Hazelnut praline, vanilla ice cream.

Winter Berry Parfait £7

Oat and mixed nut granola, cranberry granita.

Vanilla Crème Brûlée £8

Shortbread biscuits.

Pear, Apple and Cinnamon Crumble £8

Honeycomb Ice Cream

'The Cobbles' Cheeseboard £8

Selection of cheeses from Godfrey Williams & Son, Sandbach, with grapes, chutney, celery and crackers.



If you have an allergy or intolerance, please speak to a member of staff before you order food and drinks.