



STARTERS

SOUP OF THE DAY £7

Flavoured butter, warm bread and infused oil.

CHESTNUT MUSHROOM & BUFFALO MOZZARELLA ARANCINI £9
Tarragon and pea purée, lemon aioli, pickled mushroom. (v)

BBQ GLAZED CHICKEN SKEWERS £9

Dressed summer salad with pickled red onion and harissa aioli.

PAN FRIED CAJUN KING PRAWNS £10

Mango and chilli salsa, toasted coconut, coriander.

CHORIZO & SMOKED CHEDDAR CROQUETTAS £9.50

Romesco sauce, sriracha mayo, pickled shallots.

TUNA CEVICHE £11.50

Pickled beet purée, sesame crisp, croûtes and chive oil.

MAINS

LOIN OF LAMB £23

Mint gnocchi with warm pea and broadbean salad, crispy caper and gherkin dressing.

SALT & PEPPER CHICKEN £19

Coriander rice, crispy vermicelli noodles, baby coriander, spring onion.

BRAISED PORK BELLY £19.50

Black pudding bonbons, pea purée, pickled apple, buttered greens, red wine jus.

CAESAR DRESSED SALAD

Romaine lettuce, croutons, Italian hard cheese, boiled egg.
with crispy bacon £15 | with chicken £19
with roasted chickpeas & cherry tomatoes (v) £19

PAN SEARED SALMON £21

Baby squash purée, thyme sautéed new potatoes, heirloom cherry tomato and samphire, chive oil.

BEER BATTERED HADDOCK £17.50

Triple cooked chips, crushed peas, tartare and lemon.

APRICOT & COUS-COUS STUFFED PEPPER £17.50

Charred sugar snap & broccolini salad, dressed with sesame and sweet chilli vinaigrette and crispy rice noodle. (v)

SHARING PLATES

FROM THE FARM £18

Teriyaki pork belly bites, chorizo and smoked cheddar croquettes, English mustard sausage rolls, honey mustard mayonnaise.

FROM THE SEA £18

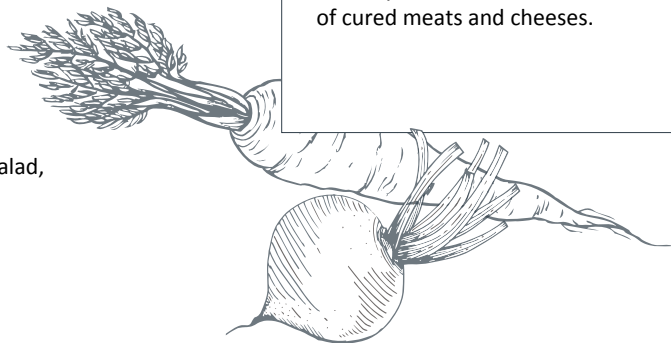
Smoked salmon and chive mousse en croute, crispy whitebait, cajun breaded calamari, tartare sauce.

FROM THE LAND £18

Sun-dried tomato hummous, nacho crisps, crispy halloumi fries, goat cheese and basil bonbons, sweet chilli dip (v).

FROM THE DELI £18

Freshly baked bread with Balsamic olive oil and flavoured butter, red onion chutney, Kalamata olives, selection of cured meats and cheeses.



THE WHEATSHEAF PIE

£19

BEEF BOURGUIGNON

Braised beef, mushroom, carrots, onion, mixed herbs, red wine gravy, seasonal vegetables, hand cut chips.

(v) Vegetarian.

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



STEAKS

All steaks are served with balsamic cherry tomatoes, corn on the cob, garlic and pepper skin on fries, and a sauce of your choice.

8OZ BEEF FILLET STEAK £35.75
Rich in flavour with a fine and lean texture, recommended medium-rare.

8OZ LAMB LEG STEAK £29.25
A great cut of lamb for steak and naturally rich in flavour, recommended medium.

10OZ PRIME RUMP STEAK £26.75
Fantastic cut because of its intense marbling, recommended medium-rare.

THE WHEATSHEAF BURGER

8OZ BEEF BURGER £19
Streaky bacon, smoked redwood cheese, gem lettuce, beef tomato, red onion, honey mustard mayonnaise, hand cut chips.

CAJUN BUTTERMILK CHICKEN BURGER £18.50
Sriracha mayonnaise, gem lettuce, beef tomato coleslaw, hand cut chips.

PLANT BASED BURGER £18
Field mushroom, gem lettuce, plum tomato, redwood cheese, sriracha mayonnaise, hand cut chips (v).

SHARING STEAK

20OZ
T-BONE STEAK £65.75

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, corn on the cob, wild mushrooms, balsamic cherry tomatoes, cajun prawns and truffle Parmesan chips.

HOUSE AGED CUTS

All steaks are served with balsamic cherry tomatoes and corn on cob, garlic and pepper skin on fries, and a sauce of your choice.

12oz DRY AGED RIB-EYE STEAK
£42.75
24 days dry aged. Flavour from this cut comes from the high fat content, recommended medium.

11oz DRY AGED SIRLOIN STEAK
£37.75
24 days dry aged. A great cut of steak and naturally rich in flavour, recommended medium-rare.

OUR WINE CHOICE

Looking for something to go with your steak? Try our fabulous Chateaneuf Du Pape 2016 for £35 (RRP £65) with any steak.

SIDES

£5 each
TRUFFLE PARMESAN CHIPS
GARLIC AND PEPPER FRIES
SEASONAL VEGETABLES and almonds
ONION RINGS
WILTED SPINACH and sesame seeds
SIDE SALAD with house dressing

SAUCES

£3.50 each
TRIPLE PEPPERCORN & BRANDY
BLUE STILTON & THYME
BEARNAISE
RED WINE JUS
GIRONDINE
LEMON & CAPER BUTTER

