



STARTERS

SOUP OF THE DAY £7

Warmed bread, infused oil, flavoured butter (v).

CHICKEN LIVER PARFAIT £9

Apricot Marmalade, sour cherry gel, toasted bloomer.

CRAB ARANCINI £10.50

with a coriander & lime purée, pickled shallot and carrot salad, nigella seeds.

CREAMY MUSHROOM AND BLACK GARLIC EN CROUTE £9

Dressed balsamic rocket, parmesan and truffle snow (v).

TUNA CEVICHE £11.50

Soy, honey and ginger marinade, beetroot gel, sesame crisp, coriander oil and toast.

HAM HOCK AND SMOKED APPLEWOOD

CHEESE CROQUETTAS £9.50

Romesco sauce, sriracha mayonnaise, pickled radish.

MAINS

DUO OF ROLLED LAMB

AND MINTED LAMB CROQUETTE £23.50

Potato fondant, roasted cauliflower purée, pancetta creamed savoy, red wine jus.

PAN FRIED CHICKEN BREAST £19.50

Chive mashed potato, carrot purée, pickled beetroot, crispy chicken skin, tender stem broccoli, red wine jus.

BRAISED PORK BELLY £19.50

Rosemary dauphinoise, burnt apple purée, green beans, pork crackling crumb, pickled apple, dijon mustard red wine jus.

PAN FRIED SEABASS FILLET £21

Parmentier potatoes, roasted glazed peppers, parmesan roasted cauliflower, beurre blanc sauce, lemon snow.

BEER BATTERED HADDOCK £17.50

Hand cut chips, pea purée, tartare sauce and lemon.

WILD MUSHROOM AND BUTTERNUT

SQUASH TAGLIATELLE £17.50

Balsamic dressed rocket, roasted feta and heirloom tomato (v).

SHARING PLATES

FROM THE FARM £18

Teryiaki pork belly bites, ham hock croquettes, english mustard sausage rolls, honey mustard mayonnaise.

FROM THE SEA £18

Smoked salmon and chive mousse en croute, crispy whitebait, cajun breaded calamari, lemon and garlic mayonnaise.

FROM THE LAND £18

Sun-dried tomato hummous, nacho crisps, crispy halloumi fries, mushroom pâté on mini toast, sweet chilli dip (v).

FROM THE DELI

Freshly baked bread from Mandevilles bakery, red onion chutney, kalamata olives, selection of cured meats and cheese. £18



THE WHEATSHEAF PIE

£18.50

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 slow roasted field mushroom and plum tomato, garlic and pepper skin on fries, and a sauce of your choice.

8OZ BEEF FILLET STEAK £35

Rich in flavour with a fine and lean texture, recommended medium-rare.

8OZ LAMB LEG STEAK £28.50

A great cut of lamb for steak and naturally rich in flavour, recommended medium.

10OZ PRIME RUMP STEAK £26

Fantastic cut because of its intense marbling, recommended medium-rare.

THE WHEATSHEAF BURGER

8OZ BEEF BURGER £18.50

Streaky bacon, smoked redwood cheese, gem lettuce, beef tomato, red onion, honey mustard mayonnaise, hand cut chips.

CAJUN BUTTERMILK CHICKEN BURGER £18

Sriracha mayonnaise, gem lettuce, coleslaw, hand cut chips.

PLANT BASED BURGER £17.50

Field mushroom, gem lettuce, plum tomato, redwood cheese, sriracha mayonnaise, hand cut chips (v).

SHARING STEAK

20OZ

T-BONE STEAK £65

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

24 days dry aged. Flavour from this cut comes from the high fat content, recommended medium.

11OZ DRY AGED SIRLOIN STEAK £37

24 days dry aged. A great cut of steak and naturally rich in flavour, recommended medium-rare.

16OZ DRY AGED CHATEAUBRIAND STEAK £80

24 days dry aged. Large steak to share for 2. Rich in flavour with a fine and lean texture, recommended medium-rare.

OUR WINE CHOICE

LOOKING FOR SOMETHING TO GO WITH YOUR STEAK?

Try our fabulous Chateaufeuf 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 AND BRANDY

BLUE STILTON AND THYME

BÉARNAISE

RED WINE JUS

GIRONDINE

LEMON AND CAPER BUTTER