



STARTERS

Sweet Potato, Coconut and Lime Soup £6
Warmed bread, flavoured butter, chilli oil. (v)

Pulled Pork Bon Bons £8
Roasted plum sauce, caramelised apple.

Chilli and Ginger Prawns £9
Pineapple and pomegranate salsa, coriander emulsion.

Seared Asparagus and Goats Cheese Mousse £8
Basil mayonnaise. (v)

Scotch Egg £8
Apple purée, pickled mushrooms.

Goats Cheese and Sun Blush Tomato Croqueta £7
Romesco, sriracha mayonnaise. (v,n)

MAINS

Caesar Salad £11
Gem lettuce, croutons, boiled egg, caesar dressing.
Add chicken £4

Seared Duck Breast £19
Chorizo dauphinoise, roast beets, beetroot gel, tender-stem, red wine jus.

Sweet Potato, Chickpea and Spinach Curry £15
Coriander Rice, Onion Bhaji, Cucumber Raita. (v)

Chicken Cordon Bleu £17
Mashed potatoes, seared hispi cabbage, wholegrain mustard cream.

Salmon with Herb Parmesan Crust £17
Sweet potato gnocchi, chorizo samphire, lemon cream sauce.

Beer Battered Haddock £15
Hand cut chips, pea puree, tartar sauce.

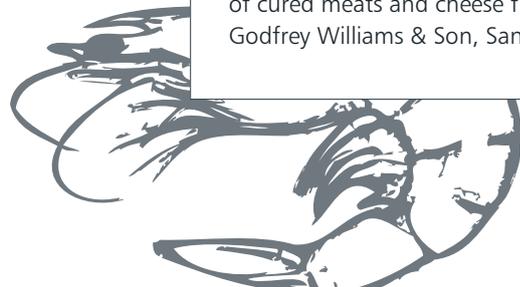
SHARING PLATES

From the Farm £16
Pulled pork nachos, chicken goujons, katsu curry sauce, truffle and parmesan chips.

From the Sea £16
Crispy squid with roasted garlic aioli, smoked salmon pate with pitta bread, whitebait with tartar sauce.

From the Land £16
Red pepper hummus with tortilla crisps, halloumi fries with cranberry sauce, sweetcorn fritters and sweet chilli sauce.

From the Deli £16
Freshly baked bread from Mandevilles bakery, red onion chutney, kalamata olives, selection of cured meats and cheese from Godfrey Williams & Son, Sandbach.



THE WHEATSHEAF PIE

£18

Chicken and Leek
in a shortcrust pastry, buttered vegetables, hand cut chips.



MAINS

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 £32

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

9oz Dry Aged Ribeye Steak £29

Flavour from this cut comes from the high fat content, recommended medium.

10oz Prime Rump Steak £24

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

8oz Sirloin Steak £26

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

THE WHEATSHEAF BALE

8oz Beef Burger £17

Bacon, smoked cheddar, burger sauce, gem lettuce, tomato and hand cut chips.

Cajun Buttermilk Chicken Burger £17

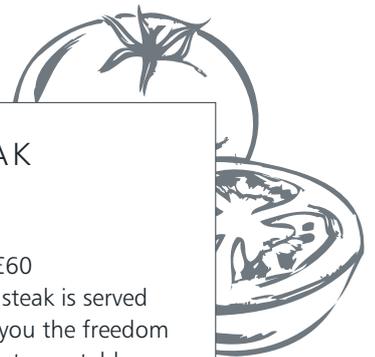
Sriracha mayonnaise, gem lettuce, coleslaw, hand cut chips.

SHARING STEAK

20oz T-BONE 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, tiger prawns and truffle Parmesan chips.



SIDES

Truffle Parmesan Chips

Garlic and Pepper Fries

Tender Stem Broccoli

Wilted Spinach

Onion Rings

£4 each

SAUCES

Triple Peppercorn and Brandy

Blue Stilton and Thyme

Béarnaise

Red Wine Jus

Garlic and Herb Butter

£3 each

(v) Vegetarian. (n) Nuts.

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