

GLUTEN FREE



STARTERS

Sweet Potato, Coconut and Lime Soup £6

Gluten-free bread, flavoured butter. (v)

Chilli and Ginger Prawns £9

Mango and pomegranate salsa, coriander emulsion.

Seared Asparagus and Goats Cheese Mousse £8

Basil mayonnaise. (v)



SHARING PLATES

From the Sea £16

Crispy squid with roasted garlic aioli, smoked salmon pate with gluten-free bread, King Prawns with sweet chilli sauce.

From the Land £16

Red pepper hummus with gluten-free bread, halloumi fries with cranberry sauce, sweetcorn fritters with sweet chilli sauce.

From the Deli £16

Gluten-free bread, red onion chutney, kalamata olives, selection of cured meats and cheese from Godfrey Williams & Son, Sandbach.

MAINS

Caesar Salad £11

Gem lettuce, croutons, boiled egg, parmesan.

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, Cucumber Raita. (v)

Salmon with Herb Parmesan Crust £17

Chorizo dauphinoise, chorizo samphire, lemon cream sauce.



GLUTEN FREE

Steakhouse

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.

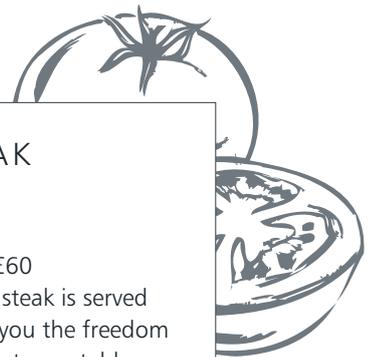
Cajun Buttermilk Chicken Burger £17

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

£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.