



STARTERS

Roasted Butternut Squash Soup £6

Turmeric yoghurt, warm baguette, cultured butter. (v)

Citrus Cured Salmon £8

Pickled cucumber, dill emulsion.

Crispy Slow Cooked Pork Belly £8

Celeriac remoulade, burnt apple purée.

Chorizo and Manchego Croquettes £7

Romesco sauce, roasted garlic aioli. (n)

Squid Ink Risotto £8

Crispy squid, fried almonds and garlic. (n)

Roasted Baby Carrots £7

Pickled carrot, charred sweetcorn salsa, hazelnut butter. (n)

MAINS

Red Wine Braised Beef Cheek £18

Mashed potato, Jerusalem artichoke purée and crisps, red wine jus.

Beer Battered Haddock £14

Hand cut chips, pea purée, tartar sauce.

Sea Bream £18

Caramelised cauliflower purée, roasted cauliflower, pickled fennel, langoustine bisque, tarragon oil.

Wild Mushroom and Chestnut Wellington £15

Potato terrine, savoy cabbage, mushroom cream sauce.

Curry Roasted Cauliflower £15

Cauliflower and pomegranate cous cous, cauliflower leaf salsa, roasted pistachios, tahini dressing. (v/n)

Duck Breast £18

Confit duck leg pie, braised red cabbage, crispy kale, roasted pear jus.

SHARING PLATES

From the Farm £15

Pork belly bites with hoisin dip, chicken goujons with katsu curry sauce, truffle and parmesan chips.

From the Sea £15

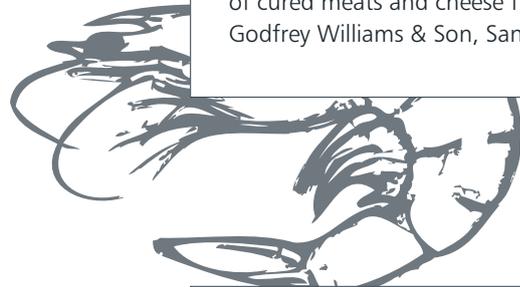
Crispy squid with roasted garlic aioli, smoked salmon pate with pitta bread, whitebait with tartar sauce.

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 bakery, red onion chutney, kalamata olives, selection of cured meats and cheese from Godfrey Williams & Son, Sandbach.



THE WHEATSHEAF PIE

£18

Slow braised beef brisket, mushroom and vegetables in shortcrust pastry, seasonal vegetables, hand cut chips, gravy.



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 £31

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

9oz Dry Aged Ribeye Steak £28

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

10oz Prime Rump Steak £23

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

8oz Sirloin Steak £25

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

THE WHEATSHEAF BALE

8oz Beef Burger £17

Bacon, smoked cheddar, beef tomato, shredded iceberg, burger sauce, hand cut chips.

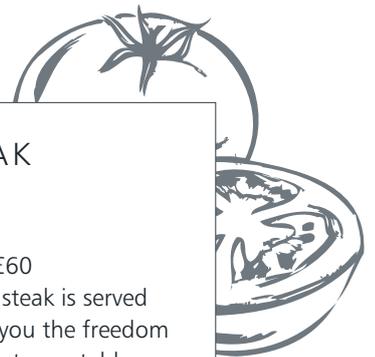
Buttermilk Fried Chicken Burger £17

Coleslaw, sweetcorn relish, 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.