

GLUTEN FREE



STARTERS

Roasted Butternut Squash Soup £6
Turmeric yoghurt, gluten-free bread, cultured butter. (v)

Citrus Cured Salmon £8
Pickled cucumber, dill emulsion.

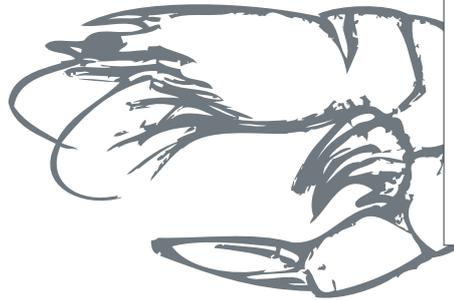
Squid Ink Risotto £8
Crispy squid, fried almonds and garlic. (n)

SHARING PLATES

From the Sea £15
Crispy squid with roasted garlic aioli, smoked salmon pate with gluten-free bread, whitebait with tartar sauce.

From the Land £15
Chickpea hummus with gluten-free bread, halloumi fries with cranberry sauce, jerusalem artichoke crisps with thyme salt.

From the Deli £14
Gluten-free bread, red onion chutney, kalamata olives, selection of cured meats and cheese from Godfrey Williams & Son, Sandbach.



MAINS

Red Wine Braised Beef Cheek £18
Mashed potato, Jerusalem artichoke purée and crisps, red wine jus.

Sea Bream £18
Caramelised cauliflower purée, roasted cauliflower, pickled fennel, langoustine bisque, tarragon oil.

Curry Roasted Cauliflower £15
Cauliflower and pomegranate cous cous, cauliflower leaf salsa, roasted pistachios, tahini dressing. (v)

Duck Breast £18
Confit duck leg pie, braised red cabbage, crispy kale, roasted pear jus.



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 £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.

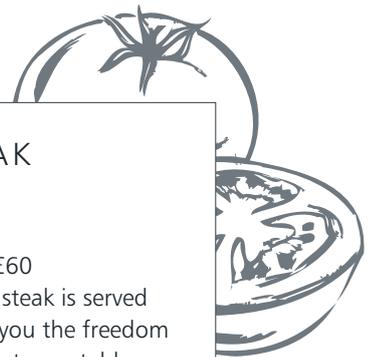
Buttermilk Fried Chicken Burger £17

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.