



MAINS

We have sourced some of the best steaks from our trusted suppliers. All beef steaks are 28 days matured and marinated in fresh herbs to give exceptional depth of flavour. All steaks are served with roasted king oyster mushrooms, lime and oregano grilled zucchini, truffle and Parmesan chips, and a sauce of your choice.

13oz FILLET STEAK ON THE BONE £32

The least fat and the most tender, served here on the bone for enhanced flavour. Recommended Medium-Rare

12oz SIRLOIN CLUB STEAK ON THE BONE £24

This Sirloin is lean, has a fine grain & lots of flavour. Recommended Medium-Rare

10oz D-RUMP PICANHA STEAK £17

The favourite cut in Brazil, famous for succulent texture and exceptional flavour. Recommended Medium-Rare

10oz LAMB LEG STEAK £18

A great cut of lamb for steak and naturally rich in flavour. Recommended Medium

7oz SWORDFISH STEAK £20

Marinated in lime and oregano to add subtle flavour to this elegant steak.

SHARING STEAK

£50

The perfect sharing dish. This steak will initially be served rare to your table on a sizzling hot Lava Stone.

With your choice of sauce, corn on the cob, king oyster mushrooms, grilled zucchini, king prawns and truffle & Parmesan chips

THE WHEATSHEAF BALE

£16

Cheshire Wagyu Beef served with smoked bacon, redwood cheese, triple cooked chips and onion rings.



SIDES

£4 Each

- Truffle & Parmesan Chips
- Sesame Buckwheat, Broad Beans
- Buttered Baby Vegetables
- Beer Battered Onion Rings
- Beetroot, Halloumi & Rocket
- Wilted Spinach

SAUCES

£3 Each

- Triple Peppercorn & Brandy
- Shallots & Blue Stilton
- Bearnaise
- Porcini & Smoked Garlic
- Spicy Chimichurri Rojo
- Chilli, Dill & Garlic Butter

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