Gastropub

SHARING PLATTERS

WHEATSHEAF PLATTER
Pork and apple sausage rolls, cajun chicken goujons, crispy scampi, tartar sauce, mustard mayonnaise. £20

WHEATSHEAF CAMEMBERT PLATTER
Hot honey baked Camembert, freshly baked bread, red onion chutney, pork belly bites, pigs in blankets. £20

WHEATSHEAF VEGETARIAN PLATTER
Spiced halloumi fries, plant 'chicken' fingers, sweet pepper salsa and créme fraiche tarts, sweet chilli sauce. *(v)* £20

STARTERS

SOUP OF THE DAY
Flavoured butter, warm bread and infused oil. *(gfa,dfa)* £7.50

SPICED HALLOUMI FINGERS
Deep fried and served with a sweet chilli sauce. *(gfa,v)* £8.50

CHORIZO & MANCHEGO CROQUETTES
Spicy tomato chutney, chilli mayonnaise. £8.50

PAN FRIED KING PRAWNS
Chilli, spring onion and sun dried tomatoes on toast. *(df)* £10.50

BABY MOZZARELLA & PESTO FOCACCIA
Marinated plum tomato. £9.50

DEEP-FRIED WHITBY SCAMPI
Tartar sauce, lemon. £8.50

HONEY GLAZED PIGS IN BLANKETS
Grain mustard mayonnaise. £8.50

OVEN BAKED, CHEESY GARLIC BREAD *v*
with black garlic ketchup. £7.50

(v) Vegetarian (va) Vegetarian available (vg) Vegan (vga) Vegan available (gf) Gluten free (gfa) Gluten free available (df) Dairy free (dfa) Dairy free available.

Kindly be aware that, due to our open kitchen layout, we are unable to ensure our dishes are completely 'free from' allergens. Genetically modified vegetable oil is used in our cooking. If you have any dietary needs or restrictions, please let us know.

A discretionary service charge of 7.5% will be added to your bill. This charge is optional and can be removed at your request. All service charges are distributed among our staff.

MAINS

ROAST TURKEY Sage and cranberry pork stuffing, pig in blanket, crispy roasties, roasted root vegetables, carrot and swede mash, buttered greens, meat juice gravy. *(dfa,gfa)* £23.50

SHOULDER OF LAMB Braised and rolled, roasted new potatoes, confit plum tomatoes, Savoy cabbage, red wine jus. *(dfa,gf)* £23

GRESSINGHAM DUCK BREAST
Bacon dauphinoise, roasted root vegetables, buttered Savoy, red wine jus. *(gf)* £25

PAN-SEARED SEABASS
Crispy diced potatoes, roasted courgettes, white wine and chive cream sauce. *(gf)* £22.50

TRADITIONAL BEER BATTERED HADDOCK
Hand cut chips, mushy peas, tartare sauce, lemon. *(gfa,df)* £20
add chip shop curry sauce £2.50

THE WHEATSHEAF CHICKEN & BACON 'CAESAR' SALAD
Chargrilled chicken breast, streaky bacon, gem lettuce, garlic mayonnaise, croutons, gherkins, marinated anchovies, Grano Padano. *(gfa,dfa)* £20

MEDITERRANEAN VEGETABLE CASSOULET
Giant cous cous, yoghurt and mint, pitta. *(dfa)* £19.50

THE BLUE BELL HANDCRAFTED PIE

Created in the Blue Bell kitchen and proudly served in ours, the famous Blue Bell Pie now available at the Wheatsheaf.

Served with savoy cabbage, charred carrot and a choice of hand cut chips or mashed potato.

STEAK, MUSHROOM & ALE £20

RED THAI BUTTERNUT SQUASH & SWEET POTATO PIE £20

SIDES £6 each

BALSAMIC & PARMESAN CHIPS *(gfa)*

HAND CUT CHIPS *(gfa,v,df)*

GARLIC & BLACK PEPPER SKIN ON FRIES *(gfa,v,df)*

ONION RINGS *(gfa,v,df)*

SIDE SALAD with house dressing *(gfa,v,df)*

Steakhouse

STEAKS

All steaks are served with spicy corn ribs, hand cut chips,
The Wheatsheaf 'Chimichurri' relish. Add Garlic Prawns £6.50



FILLET STEAK
Rich in flavour with a fine and lean texture,
recommended medium-rare. *(gfa,dfa)* £35

RUMP PAVE STEAK
Fantastic cut because of its intense flavour,
recommended medium-rare. *(gfa,dfa)* £25

WAGYU SIRLOIN STEAK
Black Angus cut of beef, prized for its marbling
and deep beef flavour, recommended medium-rare. *(gfa,dfa)* £33

WAGYU RIB-EYE STEAK
Black Angus cut of beef, known for its rich marbling and buttery flavour,
recommended medium-rare. *(gfa,dfa)* £35

CHARGRILLED & BURGERS

PORK TOMAHAWK
Griddled tomahawk chop, spicy corn ribs, hand cut chips.
The Wheatsheaf 'Chimichurri' relish. (gfa,df) £26
Add Garlic Prawns £6.50

SPICY JERK CHICKEN
Boneless and skinless thigh, cool mint yoghurt,
spiced corn ribs, hand cut chips. *(gf,dfa)* £18.50

CHEESE & BACON MARROW FAT STEAK BURGER
Streaky bacon, sliced medium cheddar, gem lettuce, beef tomato,
red onion, Wheatsheaf sauce, garlic and pepper fries. *(gfa,dfa)* £20

KOREAN FRIED CHICKEN THIGH BURGER
Asian slaw, Gouchang mayonnaise, garlic and pepper fries. *(gfa,dfa)* £19.50

PLANT BASED BURGER
Field mushroom, gem lettuce, beef tomato, cheddar cheese,
Aleppo chilli mayonnaise, garlic and pepper fries. *(v,vga,gfa,dfa)* £19

SAUCES £3.75 each

TRIPLE PEPPERCORN & BRANDY *(gf)*

BLUE STILTON & THYME *(gf)*

RED WINE JUS *(gf,df)*

BEARNAISE *(gf,v)*

OUR WINE CHOICE

LOOKING FOR SOMETHING TO GO WITH YOUR STEAK?
Try our fabulous Chateauneuf Du Pape 2016 for £36.75 *(RRP £68)* when you order any steak.

What's On

MONDAY

Roast Rewind

ROAST SANDWICH, GRAVY DIP & A DRINK £10

WEDNESDAY

Pie Night

ENJOY OUR TRADITIONAL HOMEMADE BLUE BELL PIES, ANY 125ML WINE, PINT OR SOFT DRINK COMPLIMENTARY WITH YOUR MEAL*

** Selected drinks only*

THURSDAY

Steak Night

TWO STEAKS & A BOTTLE OF OUR GLORIOUS HOUSE RED WINE FOR £65

FRIDAY

Happy Hour

6PM - 8PM

SATURDAY

From the Cellar

EVERY SATURDAY LUNCHTIME, 12-5 PM
20% OFF SELECTED WINES

SUNDAY

Roast Dinner

SERVED WITH ALL THE TRIMMINGS!