

A la Carte Menu

APPETIZERS & SNACKS

Honey Glazed Chorizo £5.25
 v **Halloumi Sticks & Sweet Chilli** £5.95
 With a sweet chilli dip

v **Warmed Rustic Bread Board** £5.95
 With balsamic olive oil

ve **Mixed Marinated Italian Olives** £4.25
 ve **Hummus** £4.95
 With a Chilli Oil & Bread

STARTERS

v **Chef's Homemade Soup of the Day** £6.95
 Ask your server for our homemade soup of the day. Served with warm rustic bread

Our Signature Crispy Chicken Wings £7.95
 Our signature crispy chicken wings covered in a sauce of your choosing: **Tennessee BBQ** or **Peri Peri**

Chicken Liver Parfait £7.95
 Chicken liver parfait served with red onion chutney & sliced toasted baguette

Gambas Pil Pil with Smokey Chorizo £11.95
 King prawns & chorizo in a garlic chilli olive oil, with rustic bread

Crispy Breaded Whitebait £7.95
 Golden fried whitebait, served with an alioli dip

v **Goat's Cheese & Red Onion Tart** £8.25
 Golden pastry tart, topped with warm goat's cheese, served with sweet onion chutney & rocket

v **Creamy Garlic Mushrooms** £7.95
 Creamy garlic mushrooms served alongside toasted rustic bread

Teriyaki Pork Skewers £8.95
 Marinated crispy pork belly in teriyaki sauce topped with spring onions & fresh chilli

HOUSE SPECIALS

Pie of the Day £16.95
 Ask your server for our homemade Pie of the Day, served with colcannon mash, seasonal greens & gravy. v **Option available**

Signature Pork Belly £18.95
 Stuffed pork belly with crackling, colcannon mash, seasonal greens and an apple and onion gravy

Chicken & Chorizo Schnitzel £17.95
 Breaded chicken escalope served with a creamy chorizo sauce, triple cooked chips & salad

Seafood Linguine £19.95
 Full of your favourite seafood including mussels & gambas & fish of the day, in a rich & spicy tomato sauce

Duck a L'Orange £22.95
 Crispy duck in a sticky orange sauce served with dauphinoise potatoes & seasonal greens

Lamb Shank £22.95
 Slow cooked lamb shank served with colcannon mash, seasonal green vegetables and covered in a rosemary gravy

Signature Fish & Chips £16.95
 Golden beer-battered fish, with pub chips, pea puree & tartar sauce

Signature Dish
Beef Wellington for Two £60.95
 Medium rare beef wellington in a red wine jus, served with dauphinoise potatoes, honeyed carrots & seasonal greens

Upgrade to sweet potato fries on all dishes for £1.95

STEAKS

30-Day Dry Aged Prime Cuts specially selected from our Master Butcher

Sirloin 10 oz £28.95 Fillet 8 oz £31.95

All of our steaks are topped with crispy onions, seasoned butter and served with mushroom, tomato and pub chips.

SAUCES £2.95

• Green Peppercorn • Garlic Herb Butter • Creamy Mushroom

ADD KING PRAWNS £4.95

BURGERS

£16.95

All of our burgers are served in toasted brioche buns, with salad, maple bacon and cheese.

The Wheatsheaf Burger **Chicken Royal**
 100% British beef & cheese Free range chicken breast

v **Veggie Burger**
 Top quality plant based patties

Add halloumi to any burger for £2

FROM THE GRILL

1/2 Chicken £18.95
 Half roasted chicken served with chips or creamy mash & seasonal vegetables or salad. With your choice of sauce:

• Peri Peri • Lemon & Herb • Tennessee BBQ

The Ultimate Rack of Ribs £20.95
 Marinated & coated in a honey BBQ sauce, served with thick cut chips, corn on the cob and house slaw

Mixed Grill £29.95
 Gammon, Sausages, 1/2 Sirloin, portobello mushroom, tomato, dauphinoise potatoes & fried egg

SALADS

Classic Caesar Salad £17.95
 Choose from Chicken, *Salmon or v Halloumi. Romaine lettuce, crispy bacon, boiled egg, anchovies, croutons, Caesar dressing & parmesan cheese.

*Surcharge £2.95

Teriyaki Pork Salad £19.95
 Pork belly pieces on Asian slaw with homemade chilli and teriyaki sauce

MARKET FRESH FISH

Our fish & seafood is supplied from a family fish monger to source sustainable and seasonally, guaranteeing the freshest quality

Moules Marinière £20.95
 Rope grown mussels in a white wine & shallot sauce, skinny fries & rustic bread

Dill Salmon £20.95
 Pan fried salmon fillet with fresh dill sauce served with crushed new potatoes and seasonal greens

PLATTERS TO SHARE

House Platter (2-3 PERSONS) £24.95
 A selection of our favourite starters; Teriyaki Pork Skewers, Chicken Wings, Hummus & Rustic Bread, Halloumi & Honey Chorizo

v **Baked Camembert** £14.95
 With honey, rosemary & garlic cloves served with baguette, homemade red onion chutney & celery

Ploughman's Board £24.95
 Cheddar cheese, pork pie, a range of sliced meat, celery, white baguette, chutney, pickled onion & apple

SIDES & EXTRAS

v **Skinny Fries** £3.95
 v **Pub Chips** £3.95
 v **Creamy Mash Potatoes** £3.95
 v **Hand Battered Onion Rings** £3.95
 v **Cheesy Garlic Bread** £3.95
 v **Seasonal Mixed Salad** £3.95

Please, ask your server for our Gluten Free options.

⚠ ALLERGENS NOTICE. Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our allergen menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.

Wine List

RED WINE

	175ML	250ML	BTL
Palazzo Pisano Merlot Italy 12.50% A lovely silky texture of ripe layered red fruits and a smooth clean lingering finish.	5.40	7.75	22.49
VE GF Riebeek Cellars Cabernet Sauvignon South Africa 13.50% A fresh, fruit driven wine with intense blackberry and damson fruit balanced by a rich finish.	5.85	8.35	24.49
Faustino Rivero Ulecia Tempranillo Spain 13% Strong fruity hints of plums and strawberries, with a round palette, clean and fruity aftertaste.	6.10	8.75	25.49
Rubino Principe Montepulciano d'Abruzzo Italy 13.00% Light, fresh, bursting with red fruits of raspberries and cherry with a slightly dry finish.	6.35	9.05	26.49
Cruz Alta Malbec Argentina 13.50% The palate is medium bodied, inviting, with violet and lovely soft coffee and mocha finish.	6.55	9.35	27.49
Richland Black Shiraz Australia 14% Aromas of fresh raspberry and ripe plums, complimented with hints of pepper and subtle vanilla oak.	7.05	10.05	29.49
Marqués del Atrio Rioja Crianza Spain 13.50% Aged for 12 months in oak barrels, resulting in ripe black fruits of prune and liquorice with spicy vanilla notes.	7.95	11.35	33.49
Horizon Pinot Noir Bichot France 13.50% A richer style Pinot Noir with fantastic subtle rich red fruit, velvety texture, and a finish of ripe red berries.			34.49

WHITE WINE

	175ML	250ML	BTL
Pinot Grigio Folio Italy 12.0% Pale yellow with a fresh delicate fruity aroma and a medium dry fragrant body.	5.40	7.75	22.49
VE Riebeek Cellars Viognier France 13% Aromatic, citrus fruits of peaches and apricots balanced by a crisp fresh finish.	5.85	8.35	24.40
VE Y Sauvignon Blanc Reserve Chile 13.50% Fruity and fresh with floral aromas and a background of lemons with rich gooseberry	6.35	9.05	26.49
VE GF Arrowhead Block Chardonnay Australia 12.50% Aromas of fresh white peach and ripe melons, subtle hints of vanilla and toasted French oak.	6.55	9.35	27.49
Zela Vinho Verde Portugal 12% A great alternative to Picpoul as a crisp, zesty wine bursting with fruits, acacia flower and orange blossom.	6.80	9.70	28.49
Edwin Fox Marlborough Sauvignon Blanc New Zealand 12.50% Succulent and mouth-watering grapefruit and elderflower rounded with ripe passionfruit flavours.	7.25	10.35	30.49
Villadoria Gavi di Gavi Italy 12% Elegant and refined crispness balanced with apple flavours and a slight minerality on the finish.	7.25	10.35	30.49
Pazo De Villarei Albarino Spain 13% Ripe citrus fruits, grapefruit, apricot and herbaceous notes, finishing with a slight salinity.			34.49

ROSÉ WINE

	175ML	250ML	BTL
Cognola Pinot Grigio Rose Italy 12% Elegant bouquet with intense notes of acacia flowers. Elegant and smooth with flavours of red fruits.	5.50	7.85	23.50
Feather Falls Zinfandel Rose USA 9.50% Aromas of fresh cherries and watermelon, flavours of strawberries and sweet candy.	6.10	8.35	25.00
VE Les Cents Verres Grenache Rose France 12% Grenache grape variety offering a fresher style with lively red berry fruitiness and delicate dry finish.	6.80	9.70	28.49
Chateau Beaulieu Provence Rose France 13% Pale pink in colour, with hints of peach, rose, strawberry and citrus fruit.			35.49

SPARKLING

	125ML	BTL
VE GF Belle & Co 0% Sparkling White England 0.00% Refreshing, bubbly and flavoursome, helped by an infusion of green tea.	4.45	16.99
VE Moinet Prosecco Extra Dry DOC Italy 11.00% Notes of acacia blossoms, wildflowers, apples, and exotic fruits, with a creamy, richer finish.		28.99
Moinet Prosecco Rose DOC Italy 11.50% A light, fragrant and complex pink prosecco that's well-balanced and fresh with a refreshingly dry, crisp.		29.99
Moinet Prosecco (20cl) Italy 11.00% Notes of acacia blossoms, wildflowers, apples, and exotic fruits, with a creamy, richer finish.	(20CL) 8.45	
La Tordera Gabry Rose Brut Italy 11.50% Pinot Noir grapes added to the traditional grapes provides more developed fruity and floral scents.	(20CL) 8.45	
VE Vilarnau Reserva Cava Brut Spain 14% Great value against champagne, 2019 Champagne and Sparkling Wine World Champion - Gold and Best Cava Trophy.		32.49
Bolney Estate Brut England 12.50% English sparkling wine with floral and brioche notes combined with citrus fruit, honeysuckle, and elderflower.		42.49
Moet & Chandon Brut NV France 12% Seductive, richly flavourful, and smooth combining generosity and elegance, fullness and finesse.		67.50

125ml measures of wine sold by
the glass available on request