

Lunchtimes 12pm-2.30pm Tues-Sat

2 courses (*starters & *mains, *some specials *some desserts) £13

Sandwiches: All club style served with skin on fries from £8

Starters & Nibbles

Bread & Olives*	£5
bread, mixed marinated olives & oils	
Pork belly bites (gf)*	£5
cubes of slow roasted pork belly, deep fried until crispy and served with a burnt apple sauce	
Crab & Crayfish	£6.5
bound in a chili lime mayo with bread & leaves	
Halloumi Chips (gf)*	£5
with a sweet chili dip	
Scotch egg	£7
pork & chorizo wrapped hen's egg, bread-crumbed, served with leaves and a sun-blushed tomato dressing	

Pub24 Classics

Wheatsheaf salad (ask for details)* from....	£9
a beautiful salad designed by our fantastic chefs.	
Belly Pork (gf)	£16
slow cooked, cider-soaked belly pork, potato rosti, sage oil finished greens, burnt apple puree, rich cider cream sauce, crackling	
Pub24 Pies (ask for fillings)*	£12
gluten free shortcrust pie, served with choice of creamy mash or triple cooked chips, seasonal veg & pan gravy	
Ham egg & chips (gf)*	£10
a thick slice of honey roasted ham, 2 fried eggs, triple cooked chips and watercress	
Fish & Chips (gf)*	£12
crispy hand battered fish fillet, homemade tartare sauce, peas, lemon wedge & triple cooked chips (GF option)	
Sausage & Mash (gf)*	£10
classic pork sausages, creamed mash, seasonal vegetables & caramelised onion gravy	

Ask for what specials we have on today & we also do...

- Veggie, Vegan dishes / Kid's menu
- Themed specials - curries, meats, fish, Countries etc
- Takeaway Thursday's - fish 'n' chips, burgers, pizzas etc

From the Grill

Wheatsheaf Burgers (V opt)* from....	£12
in a toasted bun with skin on fries & root slaw (ask for details)	
Grilled Fish (ask for details) from...	£15
served with accompaniments designed by the chef for the fish	
Steaks – Sirloin & Ribeye	£20
cooked to your liking, oven roasted flat mushroom, roasted cherry tomatoes, watercress & triple cooked chips (GF)	£23

Sauces: Blue cheese (gf) £4, Peppercorn (GF) £3, Red wine (V) (GF) £3

Sides £3 each
 Triple cooked chips
 Skin on fries
 Onion Rings(gf)
 Seasoned & dressed vegetables
 Sweet potato lattice
 Dressed house side salad
 Garlic ciabatta bread/with cheese £4

Have you saved room for one of our fantastic homemade desserts...?? Check out the dessert board... or just ask...

Drinks

We have an array of soft drinks on offer including non-alcoholic, quality real ales, traditional & fruit ciders, fruit & dry gins & fine wines. Hot drinks - coffees, teas, hot chocolate.....

DIETARY REQUIREMENTS

For information or full details about the presence of allergens in all of our dishes, just ask a member of the Wheatsheaf team

V Suitable for vegetarians. Fish and poultry dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present, as well as allergens, therefore we cannot guarantee that any food items is completely free-from traces of allergens. All our food is prepared & cooked to order. Please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selection.

For groups of 10 or more a discretionary 10% service charge will be added to the bill. All service charges, cash and cred/debit card tips are paid in full and shared equally amongst the bar, kitchen and floor teams.