

Desserts:

Wheatsheaf Mess – with meringue, mixed berries, & honeycomb	GF	£6.25
Vanilla Crème Brulee – with shortbread biscuit		£6:00
Summer Pudding – fruit forest compote, candied mixed nuts & Ice cream		£6.25
Orange Chocolate Mousse – sweet pastry basket, lemon & orange chutney		£6.50
Ice Creams & Sorbets – 3 scoops of your choice please ask a member of staff for today's selection		£6.00

Kids Menu:

Tomato Pasta – pasta in a tomato sauce, sprinkled with cheese		£5.50
Chicken Goujons – homemade chicken goujons served with chips & beans	GF	£6.00
Fish Fingers – homemade fish goujons served with chips & peas	GF	£6.00
Sausage & Chips – a duo of butchers sausages served with chips & beans		£6.00
Tomato Pasta With Meatballs – served with pork & beef meatballs in a tomato sauce, sprinkled with grated cheese		£6.00

Desserts

Ice Creams & Sorbets – 2 scoops of ice cream topped with marshmallows - please ask a member of staff for today's selection		£4.00
Chocolate Brownie – with vanilla ice cream & chocolate sauce		£5.00
Wheatsheaf Mess – with meringue, mixed berries & marshmallow		£4.50



Lunch Menu

1 North Street, Titchmarsh, Northamptonshire NN14 3DH

T: 01832 732203 E: info@the-wheatsheaf.pub www.the-wheatsheaf.pub

Nibbles:

Chorizo Chunks – honey glazed chorizo chunks	GF	£4.00
Halloumi Fries – with an aubergine caviar dip	V	£5.00
Crispy Whitebait – with garlic aioli & lemon wedge		£4.00
Ciabatta Bread – with olive oil and balsamic glazed vinegar	GFO	£3.50
Cheesy Jalapeno Bites – sweet chilli dip	V	£5.50
Olives – mediterranean marinated olives	GF,V	£3.50
Crispy Calamari – garlic aioli & lemon wedge		£5.75
Soup of the Day – with warm bread & butter	GFO,V	£5.25

Ciabattas: (GF Bread available)

All served with chips & coleslaw

Bacon Lettuce Tomato – with mayonnaise	GFO	£8.50
Ham & Cheddar – lettuce, tomato & butter	GFO	£8.50
Sausage – with caramelised red onion		£8.00
Chicken Goujons – with lettuce, tomato & garlic mayonnaise	GFO	£8.75
Cheddar Cheese – with pickle	V	£7.50
Fish Finger – lettuce & tartare sauce	GFO	£8.00
Steak – with onion, rocket & butter	GFO	£10.25

Burgers:

Wheatsheaf Burger – a beef patty in a toasted brioche bun, gem lettuce, gherkins, spicy tomato relish, triple cooked chips & coleslaw		£12.95
Chicken Burger – marinated chicken breast in a toasted brioche bun, gem lettuce, gherkins, harissa mayonnaise, triple cooked chips & coleslaw		£12.50
Veggie Burger – vegetarian burger in a toasted brioche bun, gem lettuce, gherkins, harissa mayonnaise, triple cooked chips & coleslaw	V	£11.50

Add Extras

Cheddar Cheese	£1.00	Bacon	£1.30
Blue Cheese	£1.20	Field Mushroom	£1.00

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Classics:

Fish & Chips – hand battered cod loin, served with triple cooked chips, crushed garden peas, tartare sauce & lemon wedge	GF	£13.50
Ham & Eggs – with triple cooked chips & coleslaw	GF	£12.50
Chicken Caesar Salad – chicken, bacon, croutons, anchovies, parmesan, iceberg & Caesar dressing		£11.50
Scampi – with triple cooked chips, garden peas, tartare sauce & lemon wedge		£14.00
Sausage & Mash – with seasonal vegetables & caramelised onion gravy		£11.50
Veg Sausage & Mash – with seasonal vegetables & caramelised onion gravy	V	£10.50
10oz Rump Steak – with chips, coleslaw & garlic butter sauce	GF	£19.95
Homemade Pie – gluten free shortcrust pastry, generously filled and served with mashed potato, seasonal veg & gravy		
Meat Pie	GF	£13.50
Veg Pie	GF	£11.00
Penne Pesto – with cherry tomatoes & parmesan cheese	V	£11.00
Figs & Brie Salad – Cabernet Sauvignon glazed figs, crispy breaded brie, mixed leaves & candied walnuts	V	£10.50

Swap your triple cooked chips for sweet potato fries for just £1 extra

Sides:

Triple Cooked Chips	GF	£3.50	Onion Rings	GF	£3.50
add cheese		£1.00	Coleslaw	GF,V	£2.95
add gravy		£1.00	Seasonal Vegetables	V	£3.25
Garlic Bread	GFO	£3.00	Side Salad	V	£3.25
add cheese		£1.00	Sweet Potato Fries	GF	£4.00

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