



Starters

Autumnal Arancini £8 (v)

Pumpkin, sage, parmesan

Wild Mushroom Focaccia £9 (gfa)

Truffle & thyme sauce, crispy prosciutto

Korean Bao Buns £10 (df)

Sticky pulled beef, pickled vegetables

Smoked Onion & Gruyere Cheese Tart £9 (gfa/vea)

Baby beetroot, rocket salad

Soup of the Day £7 (gfa/dfa)

Homemade bread, salted butter

Allergen Key

gfa = gluten free option available

dfa = dairy free option available

v = vegetarian

vea = vegan option available

gf = gluten free

df = dairy free

ve = vegan



Mains

Venison Loin £30 (gf)

Fondant potato, roasted baby vegetables,
celeriac puree, blackberry jus

Best paired with Jolaseta Crianza Rioja

French Onion Chicken Thighs £22 (gf)

Pomme mousseline, confit carrot,
truffle and thyme velouté

Best paired with Down Under Chardonnay

Wild Sea Bass £25 (gf)

Courgette, basil, confit tomatoes, crayfish butter sauce

Best paired with Villa Blanche Picpoul de Pinet

Pappardelle £20 (gfa/dfa)

Slow-cooked beef, parmesan

Best paired with Tempus Two Silver Series Merlot

Pumpkin Risotto £16 (gfa/vea)

Glazed oyster mushroom

Add Chorizo for £3

Best paired with Quinson Provence Rosé



Pub Favourites

Wheatsheaf Classic Beef Burger £18 (gfa/dfa)

Gruyere cheese, smoked onion marmalade, brown butter mayo, lettuce, tomato, chips

Crispy Chicken Burger £18 (gfa/dfa)

Gruyere cheese, scotch bonnet mayo, pickled red onions, lettuce, tomato, chips

Pumpkin & spinach Burger £17 (gfa/dfa/ve)

Vegan mayonnaise, pickled red onions, lettuce, tomato, chips

Fish & Chips £18 (gfa/dfa)

Crushed peas, tartar sauce

8oz Sirloin Steak £29 (gf/dfa)

Confit tomatoes, king oyster mushroom, peppercorn sauce, chips

Sausage & Mash £18 (gf/dfa)

Seasonal vegetables, mashed potatoes, and gravy

Vegan Option Available



Desserts

Golden Chocolate Crèmeux £8 (gf)

Spiced pineapple, coconut snow

Salted Caramel Cheesecake £8 (ve/gf)

Toffee popcorn, freeze-dried apple

Tiramisu £8

Pistachio cream

Pear & Vanilla Tarte Tatin £8

Vanilla ice cream

Spiced Orange Rice Pudding £8 (gf)

Pecans, redcurrants

Two Scoop Ice Cream & Sorbet £5.50 (gfa/vea)

Ask your server for today's flavours

Digestif:

Vigna Moresca Moscato, Dessert Wine £5.25

Hints of apricot jam, candied citrus fruits, Zagara flowers & honey

Espresso Martini £8.75

Vodka, Tia Maria, espresso shot

Bailey's Original £5.20

Taylor's Vintage Port £5.10

Harvey's, Solera Sherry £4.50