



Starters

Autumnal Arancini £8 (v)

Pumpkin, sage, parmesan

Wild Mushroom Crostini £9 (gfa)

Garlic & thyme sauce, crispy prosciutto crumb

Hoisin Tacos £10 (df)

Sticky pulled pork, apple slaw

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

Baby beetroot, rocket salad

Soup of the Day £7 (gfa/dfa)

Homemade focaccia, salted butter



Mains

Homemade Pie of the week £18

Mashed potato, seasonal vegetables, gravy

Best paired with Jolaseta Crianza Rioja

French Onion Chicken Supreme £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, potato terrine,
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

Pea & Basil Gnocchi £16 (gfa/v/dfa)

Pinenuts, spinach, king oyster mushroom

Add Chicken for £3

Best paired with Waddling Duck Sauvignon Blanc



Pub Favourites

Wheatsheaf Classic Beef Burger £18 (gfa/dfa)

Monterey Jack Cheese, burger sauce, lettuce, tomato, chips

Crispy Chicken Thigh Burger £18 (gfa/dfa)

Monterey Jack 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)

Buttered crushed peas, homemade tartar sauce, lemon wedge

8oz Sirloin Steak £29 (gf/dfa)

Confit tomato, king oyster mushroom, peppercorn sauce, chips

Sausage & Mash £18 (gf/dfa)

Seasonal vegetables, mashed potatoes, and gravy

Vegan Option Available



Desserts

Homemade desserts, just like the countryside intended!

Sticky Toffee Pudding £8 (gfa/dfa)

Vanilla ice cream or custard

Chef's Cheesecake £8 (gf)

Ask your server for this week's flavouring

Pistachio Tiramisu £8

Pistachio Sauce & crunchy pistachio crumb

Apple & Blueberry Crumble £8 (gfa)

Vanilla ice cream or custard

Spiced Orange Rice Pudding £8 (gf)

Pecans, redcurrants

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

Ask your server for this week's flavours

Allergen Key

GFA = gluten free available, **GF** = gluten free, **DFA** = dairy free available, **DF** = dairy free
VEA = vegan option available, **VE** = vegan, **V** = vegetarian

Please note that all of our food is freshly prepared on site, where nuts, gluten & other allergens may be present.

If you have a food allergy, please let one of our team know when placing your order.