



Starters

Wild Mushroom Focaccia £9 (gfa)

Garlic, cream & chive sauce

King Scallops £13 (gf,df)

Smoked pancetta & black pudding crumb , pea & mint puree

Slow Cooked Pork Belly Bites £9 (gf,df)

Scorched apple sauce, maple syrup, crackling crumb & watercress salad

Blistered Padron Peppers £8.50 (gfa,dfa)

Pomegranate crumb, hot sauce

Bacon, Brie & Cranberry Tart £9 (gfa)

Herb oil, fresh salad leaves

Soup of the Day £7.50 (gfa/dfa)

Homemade focaccia, Maldon salted butter



Mains

Roasted Chicken Supreme £19 (gf)

Dauphinoise potatoes, tenderstem broccoli,
red wine jus

8oz Sirloin Steak £29 (gfa,dfa)

mushrooms, roasted tomatoes, watercress salad,
peppercorn sauce, chips

Honey Glazed Roasted Salmon £22 (gfa,dfa)

Spring onion & chive potato cake, seasonal vegetables,
caper butter sauce

Vegan Cottage Pie £17 (gf,df)

Seasonal vegetables, vegan gravy

Barbecued Slow Cooked Pork Belly £18.50 (gfa)

Hasselback potato, crunchy homemade slaw, fresh salad,
barbecue sauce



Pub Favourites

Homemade Pie £18

mashed potatoes, seasonal vegetables, red wine jus

Battered Cod £18 (gfa,dfa)

Minted peas, homemade tartar sauce, chips

The Wheatsheaf Beef Burger £18.50 (gfa,dfa)

Two 3oz beef patties, Manchego cheese, chipotle mayo, smoked streaky bacon, lettuce, tomato

Southern Fried Chicken Burger £18.50 (gfa,dfa)

Manchego cheese, chipotle mayo, smoked streaky bacon, lettuce, tomato

Homemade Lasagne £18

Homemade garlic focaccia, fresh salad

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

Vegan mayo, pickled red onion, lettuce, tomato, chips



Desserts

Homemade desserts, just like the countryside intended!

Homemade Cheesecake £8 (gf)

Ask your server for this week's flavouring

Lemon Meringue Pie £8 (gfa,dfa)

Lemon curd

Wheatsheaf Crumble £8

vanilla ice cream *or* custard

Hot Chocolate Fudge Cake £8 (gfa)

Rich chocolate sauce, vanilla ice cream

Biscoff & Banana Sundae £8 (gfa/vea)

vanilla ice cream

Cheeseboard £13 (gfa)

Trio of local cheese, grapes, chutney,
mixed crackers

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

Ask your server for this week's flavours



Sides

Chips £5 (gfa/dfa)

Chunky or Skinny

Make them cheesy for 50p

Homemade Onion Rings £5 (gfa/dfa)

Maldon salt

Truffle Parmesan Fries £7 (gf)

Brown Butter Mayo

Focaccia Garlic Bread £5 (gfa)

Make it cheesy for 50p

Hasselback Potato (gf) **£7**

Crispy bacon crumb, fresh chives, truffle oil, parmesan

Fresh Watercress Salad £5

Cherry tomatoes, balsamic vinegar

Charred Cauliflower & Tenderstem Broccoli £7

Warm salad, chimichurri dressing

Sharing Focaccia Bread & Mixed Marinated Olives £10

Balsamic vinegar & olive oil

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 us know when placing your order.