



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)

Pangrattato crumb, Frank's red-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,
homemade peppercorn sauce, chips

Honey Glazed Roasted Salmon £22 (gfa/dfa)

Garlic & rosemary new potatoes, fine green beans,
cherry tomatoes, 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

Fish & Chips £18 (gfa/dfa)

Garden peas, homemade tartar sauce, chips

The Wheatsheaf Beef Burger £18.50 (gfa/dfa)

Two 3oz beef patties, Manchego cheese, chipotle mayo, smoked streaky bacon, gherkins, lettuce, tomato, crunchy homemade slaw, chips

Southern Fried Chicken Burger £18.50 (gfa/dfa)

Manchego cheese, chipotle mayo, smoked streaky bacon, gherkins, lettuce, tomato, crunchy homemade slaw, chips

Homemade Lasagne £18

Homemade garlic focaccia, fresh salad leaves

Beetroot & Chickpea Burger £17 (gfa/dfa/ve)

Vegan mayonnaise, red onion marmalade, gherkins, lettuce, tomato, chips



Desserts

HOMEMADE desserts, just like the countryside intended!

Homemade Cheesecake £8 (gf)

Ask your server for this week's flavouring

Lemon Tart £8 (dfa)

Fresh Raspberries, raspberry crumb, Chantilly cream

Wheatsheaf Crumble £8 (gfa)

Vanilla ice cream *or* custard

Hot Chocolate Fudge Cake £8 (gf/df)

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.



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