



PUB NIBBLES



Homemade Pork Crackling - £2.50 (g)

With fresh apple sauce

Selection of Breads - £3.50 (v,o)

With olive oil and balsamic vinegar for dipping

Marinated Mixed Olives - £3.00 (vegan, g)

Whitebait - £3.50

Deep fried breaded whitebait with homemade tartare sauce

Garlic Ciabatta - £3 (v)

Garlic Ciabatta with Cheese - £4 (v)

STARTERS



Chefs Homemade Soup of the Day - £5 (v,o)

Served with bread and butter

Woodhouse Smokies - £7.50 (o)

Smoked haddock, cooked with white wine, cream and tomatoes with a crunchy cheese topping, served with granary bread

Chicken Liver, Brandy and Herb Pate - £7 (o)

Served with red onion marmalade and granary toast

Mushrooms on Toast - £7 (v)

Mushrooms in a creamy Long Clawson Stilton cheese sauce served on toasted garlic ciabatta

Prawn Marie Rose, and Crayfish Cocktail - £8.50 (o)

Sun blushed tomatoes, cucumber and shredded iceberg served with granary bread

For today's **SPECIALS** please see our blackboard

Food allergies and intolerances – please speak to a member of our staff about the ingredients in your meal when placing your order.
v – suitable for vegetarians g – gluten free o – option to adapt dish to gluten free



MAINS

Macaroni Cheese - £8.50 (v)

Topped with cheesy breadcrumbs, served with garlic bread

add bacon for £1.50

Chickpea, Coconut & Cashew Nut Curry - £12.50 (vegan, g)

Served with rice, poppadum and mango chutney

Salmon & Asparagus Fishcakes - £13.50

Served with dill sauce & buttered green beans

Warm Chicken & Chorizo Salad - £13 (g)

With a basil dressing

Chicken Caesar Burger - £13

Chargrilled chicken breast served in a toasted ciabatta roll with lettuce, tomato, parmesan, Caesar dressing and French fries

Halloumi Burger - £12 (v,o)

With roasted red pepper, basil mayonnaise, sweet potato fries and coleslaw

8oz Gammon Steak - £12 (o)

With a choice of fried egg or pineapple, add both for £1

6oz Sirloin Steak - £18.00 (o)

10oz Rump Steak - £17.00 (o)

All steaks are served with mushrooms, onion rings, grilled tomato, peas and chunky chips

WHEATSHEAF CLASSICS

Local Ale Battered Cod - £12

Served with chunky chips, mushy peas and homemade tartare sauce

3 Fish Pie - £13.50 (g)

Salmon, smoked haddock and cod topped with mash potato and cheddar cheese, served with seasonal vegetables

Ploughman's Platter - £12.50 (o)

A selection of cheese, ham, salad, pickles and crusty bread

Chargrilled Wheatsheaf Steak Burger - £11.50

Served upon a toasted seeded bun with lettuce, tomato burger relish, French fries, onion rings and coleslaw

add cheddar - £1 add Stilton - £1.50

add bacon - £1

SIDES

Beef dripping chips - £3

French fries - £3

Seasonal veg - £3

Sweet potato fries - £4

Chunky chips - £3

Onion rings - £3

Side salad - £3

Cheesy chips - £4

STEAK SAUCE - £3

Why not add a sauce to your steak? choose from:

Peppercorn & Brandy Stilton & White Wine

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DESSERT MENU

£6.00



Profiteroles with summer berry compote and white chocolate sauce (v)

Chocolate brownie (v)

Served with pistachio ice cream and chocolate sauce

Gooseberry flapjack tart (v)

Served with cream, ice cream or custard

Rhubarb and apple crumble (v)

Served with a choice of cream, custard or vanilla ice cream

Wheatsheaf crunchy (v)

Honeycombed ice cream in a brandy snap basket with hot chocolate sauce

Strawberry meringue sundae (v)

Strawberry and vanilla ice cream, meringue, cream, strawberries, marshmallows & strawberry sauce

Cheese board – £2.50 surcharge

Selection of cheeses with chutney, crackers, apple

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HOT DRINKS



Espresso	2.50
Americano	2.95
Decaffeinated	2.95
Cappuccino	2.95
Flat White	2.75
Latte	2.95
Caramel Latte	3.35
Vanilla Latte	3.35
Mocha	3.35
Hot Chocolate	2.95
Deluxe Hot Chocolate (Whipped Cream & Marshmallows)	3.50
Wheatsheaf Affogato (Double espresso with a scoop of Vanilla ice cream & cream on the side)	5.25
Tea	2.00
Decaffeinated Tea	2.00
Earl Grey Tea	2.20
Mixed Fruit Tea	2.20
Chamomile Tea	2.20
Garden Mint Tea	2.20
Pure Green Tea	2.20

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