



Summer Menu

LIGHT BITES

Marinated olives and sun blush tomatoes (ve, g)	4.75
Selection of bread, olive oil, balsamic vinegar and roasted red pepper hummus (ve)	5.00
Pork pie and piccalilli	4.00
Garlic bread	4.25
Cheesy garlic bread	5.25

STARTERS

Soup of the day with crusty bread (ve, o)	6.50
Chicken liver, brandy and herb pate, red onion chutney, toasted bloomer (o)	8.25
Italian polenta parmesan fritters, tomato and basil salsa (v)	7.75
Beetroot, orange and feta salad (g, vegan option available)	7.50
Wheatsheaf smokies with granary bread (o)	9.75

MAINS

10oz Rump steak, roasted tomato, peas, beef dripping chips (g)	22.00
Sauces; peppercorn or blue cheese	3.25
Gammon steak, chunky chips and peas with a choice of fried egg or pineapple (g)	16.50
Battered fish, chunky chips, mushy peas, tartare sauce (o)	17.25
Breaded wholetail scampi, chunky chips and peas	16.00
Wheatsheaf smokies, chunky chips (o)	18.50
Chicken salad, bacon, avocado, sun blush tomato, croutons, parmesan dressing (o)	16.00
Wheatsheaf ploughman's, cheese, pork pie, salad, slaw, pickles, crusty bread	14.50
Red pepper, black bean and aubergine chilli, rice, tortilla chips (ve, g)	16.00
Bacon and cheeseburger, relish, slaw, fries	16.00
Signature stilton burger, chilli jam, bacon, slaw, beef dripping chips	17.50
Sweet potato, spinach and chickpea burger, smashed avocado, sweet chilli sauce, fries (ve)	16.00

SIDES

House salad 4.00	Chunky chips 3.75	Beef dripping chips 4.75	Cheesy chips 4.95
Onion rings 4.00	French fries 3.75	New potatoes 3.75	Seasonal vegetables 4.00

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