



Autumn Menu

LIGHT BITES

Marinated olives and sun blush tomatoes (ve, g)	4.75
Selection of bread, olive oil, balsamic vinegar and vegan whipped feta (ve)	5.00
Pork crackling with apple sauce (g)	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
Breaded butterflied king prawns with lemon mayonnaise	9.75
Bang Bang cauliflower in a sticky chilli sauce topped with sesame seeds (ve)	7.50
Wheatsheaf smokies with granary bread (o)	9.75

MAIN

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)	17.50
Breaded wholetail scampi, chunky chips and peas	16.50
Wheatsheaf smokies, chunky chips (o)	18.50
Mediterranean tomato and halloumi bake with crusty bread (v, o)	16.50
Potato Gnocchi, mushrooms, spinach, cream, truffle oil (v)	17.25
Thai vegetable curry, rice (ve, g)	17.50
Bacon and cheeseburger, relish, slaw, fries	16.00
Signature stilton burger, chilli jam, bacon, slaw, beef dripping chips	17.50
Monterey chicken burger, bacon, cheese, slaw, BBQ sauce, garlic and herb fries	16.75

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.