



Spring Menu

LIGHT BITES

Marinated olives and sun blush tomatoes (ve, g)	4.50
Selection of bread, olive oil, balsamic vinegar (ve)	4.75
Garlic bread	4.50
Cheesy garlic bread	5.50

STARTERS

Soup of the day, cottage roll (ve, o)	7.00
Chicken liver, brandy and herb pate, redcurrant jelly, toasted bloomer (o)	8.95
Beer battered cod goujons, tartare sauce, Bloody Mary ketchup	9.25
Chicken and ham hock terrine, piccalilli mayonnaise (g)	9.00
Wheatsheaf smokie, cottage roll (o)	10.50

MAIN

10oz Rump steak, roasted tomato, peas, beef dripping chips (g)	24.50
Sauces; peppercorn or blue cheese	3.25
Gammon steak, chunky chips and peas with a choice of fried egg or pineapple (g)	17.50
Battered fish, chunky chips, mushy peas, tartare sauce (o)	18.00
Three fish pie, selection of vegetables (g)	18.75
Breaded whole tail scampi, chips, peas	17.00
Wheatsheaf smokie, chunky chips (o)	19.50
Cheese ploughman's, salad, slaw, pickles, apple, cottage roll (lunch time only)	16.50
Spring vegetable risotto, watercress, herb dressing (ve)	17.75
Chimichurri halloumi burger, pineapple salsa, red onion, pepper, slaw, fries (v)	16.75
Bacon and cheeseburger, relish, slaw, fries	16.75
Signature stilton burger, chilli jam, bacon, slaw, beef dripping chips	18.00

SIDES

House salad 4.00	Chunky chips 4.00	Beef dripping chips 4.75	Cheesy chips 5.00
Onion rings 4.00	French fries 4.00	Seasonal vegetables 4.00	New potatoes 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.