



# Summer 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
Spanish tomato bread (vg)	4.75

## STARTERS

Soup of the day, granary bread (ve, o)	7.00
Chicken liver and brandy pate, redcurrant jelly, toasted bloomer (o)	8.95
Panko breaded king prawns, saffron aioli	9.75
Crispy mozzarella, Sicilian caponata salad (v)	9.00
Wheatsheaf smokie, granary bread (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
Breaded wholetail scampi, chips, peas	17.00
Wheatsheaf smokie, chunky chips (o)	19.50
Cheese ploughman's, salad, slaw, pickles, apple, crusty baguette (lunch time only)	16.50
Roast chicken, bacon, avocado salad, honey and mustard dressing (g)	17.75
Halloumi shawarma, flat bread, houmous, salad, mint yoghurt dressing (v)	17.50
Vegan aubergine biryani, fried onions, coriander, yoghurt (ve, g)	17.50
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.**