



Autumn 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
Halloumi chips, sriracha honey mayonnaise	5.50
Hot pork crackling, apple sauce	4.00

STARTERS

Soup of the day, granary bread (ve, o)	7.00
Chicken liver and brandy pate, redcurrant jelly, toasted bloomer (o)	9.00
Crispy salt and pepper squid, aioli	9.75
Moroccan cauliflower bites, tahini honey (ve)	8.00
Wheatsheaf smokie, granary bread (o)	10.50

MAINS

10oz Rump steak, roasted tomato, peas, beef dripping chips (g)	25.00
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
Three fish pie, peas	19.50
Wheatsheaf smokie, chunky chips (o)	19.50
Beetroot risotto, feta cheese, vegetable crisps (ve)	18.00
Savory butternut squash and sage pasta, walnut crumb (v)	18.00
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	Mash 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.