

Food at The Wheatsheaf Inn

A Real Pub, Local and Proud



We do not cook 'fast food', we cook fresh food as fast as possible !

Nibbles

Marinated olives (ve,gf) 4.50

Bread selection served with olive oil and balsamic vinegar (ve) 4.75

Garlic bread (v) 4.50

Cheesy garlic bread (v) 5.50

To begin

Soup of the day served with granary bread (ve,o) 8.00

Chicken liver and brandy pâté served with warm granary toast and redcurrant jelly (o) 9.00

Wheatsheaf smokies served with granary bread (o) 11.50

Caprese burrata, tomato and basil salad with a balsamic dressing (v,gf) 9.75

Cheddar cheese and chutney croquettes with lambs tongue salad (v,gf) 10.25

Sriracha prawn and avocado cocktail served with granary bread (o) 11.50

To follow

Traditional battered fish and chips with mushy peas (o) 19.50

Wheatsheaf smokies served with chips (o) 19.50

Tomato and burrata tagliatelle (v) 18.75

Greek salad with mint and grilled halloumi (v,gf) 19.00

10oz Rump steak, roasted tomato, peas and beef dripping chips (gf) 26.50

Sauces; peppercorn (gf) or blue cheese (gf) 3.25

8oz Gammon steak, chips, peas and a choice of fried egg or pineapple (gf) 18.50

Bacon and cheese burger, relish, slaw and French fries 18.00

Signature stilton burger, chilli jam, bacon, slaw and beef dripping chips 19.00

Mexican sweet potato and black bean burger with avocado, pickled red onion,
French fries and a jalapeno, herb and mustard mayonnaise dip (ve) 18.50

Extras

Chips 4.25	Beef dripping chips 5.25	Cheesy chips 5.25	New potatoes 4.50
Fries 4.25	Seasonal vegetables 4.50	House salad 4.50	Battered onion rings 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 gf- gluten free o- option to adapt dish to gluten free.